

# Pils Kruszyński

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	6 kg (98.4%)	--- %	4
Grain	słód zakwaszający	0.1 kg (1.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Lublin (Lubelski)	50 g	15 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W - 34/70	Lager	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloe T	2 g	Boil	10 min

## Notes

- 30 min 65,0°C  
8 litrów zacieru, 20min w 72°C, 10min w 100°C

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

30 min 72,0°C  
8 litrów zacieru do zagotowania  
5min 76°C  
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