

# Pils wiedeński

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **7.3**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **49.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **49.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (23.8%)	79 %	10
Grain	Pilzneński	5 kg (47.6%)	81 %	4
Grain	Carapils	2 kg (19%)	80 %	5
Grain	Monachijski Ciemny Steinbach	0.5 kg (4.8%)	100 %	150
Grain	Płatki owsiane	0.3 kg (2.9%)	85 %	3
Grain	Acid Malt	0.2 kg (1.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5 %
Boil	East Kent Goldings	50 g	30 min	5 %
Boil	East Kent Goldings	50 g	5 min	5 %
Whirlpool	East Kent Goldings	50 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	23 g	---

## Notes

- Brzeczka 6.11  
Blg start 12  
Fermentacja cicha od 20.11  
Blg końcowe 3,5  
Rozlew 03.12  
Glukoza 305g/41l 2,7CO2  
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