

Pilsik-pociśnięty

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **3.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4 kg (87%) | 80.5 % | 4 |
| Grain | Cara-Pils Bestmalz | 0.4 kg (8.7%) | 72 % | 4 |
| Grain | Chit Malt | 0.2 kg (4.3%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 17 g | 60 min | 14.5 % |
| Boil | Hallertau Spalt Select | 20 g | 30 min | 3.8 % |
| Boil | Hallertau Spalt Select | 20 g | 20 min | 3.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 1 min | 4.3 % |
| Dry Hop | Hallertau Spalt Select | 20 g | 3 day(s) | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------|-------|-----|------|-----------|
| W 34/70 | Lager | Dry | 10 g | Fermentis |
|---------|-------|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kwas fosforowy | 3 g | Mash | 90 min |
| Fining | Whirlfloc T | 1.25 g | Boil | 10 min |