

# Pilski Lager

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **6.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.1%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	0.76 kg (13.5%)	75 %	3
Grain	Strzegom Monachijski typ I	0.76 kg (13.5%)	79 %	16
Grain	Carahell	0.63 kg (11.2%)	77 %	26
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	marynka	20 g	30 min	8.8 %
Aroma (end of boil)	Izabella	30 g	20 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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W34/70	Lager	Slant	1500 ml	---
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