

# Pilsner gold

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® - Barke® Pilsner Malt	2 kg (30.8%)	81 %	5
Grain	Weyermann® - Munich® (Monachijski) Typ I	1 kg (15.4%)	82 %	14
Grain	Weyermann® - Pale Ale Malt	1 kg (15.4%)	85 %	7
Grain	Weyermann® - Carahell (Karmel)	0.5 kg (7.7%)	77 %	26
Grain	Weyermann® - Barke® Viena Malt (wiedeński)	2 kg (30.8%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	10 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %
Boil	Cascade	15 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	30 g	Boil	30 min
Flavor	Skórki słodkiej pomarańczy	20 g	Boil	30 min

### Notes

- Burzliwa Fermentacja
  - a/ Start 16C (1 dzień)
  - b/ 12C (3 dni)
  - b/ 9.5C (14 dni)
- Cicha Fermentacja
  - a/ 8C (10 dni)

Woda zrodlna Wzgórza P.  
 Mar 12, 2023, 9:37 PM