

Pilsner Zagorzyński 2

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

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

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (92.8%) | 80 % | 4 |
| Grain | Słód zakwaszający | 0.2 kg (4.1%) | --- % | 5 |
| Grain | Słód krótki | 0.15 kg (3.1%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 15 min | 4.3 % |
| Boil | Marynka | 40 g | 60 min | 7.6 % |
| Boil | Sybilla | 25 g | 0 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 33 g | Fermentis |

Notes

- 27 litrów brzeczki przed gotowaniem, o blg 11,0, gotowanie 70 min, whifloc
Feb 6, 2021, 11:34 AM