

# pilz niemiecki

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **56**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.25 kg (92.9%)	80 %	4
Grain	Strzegom Karmel 30	0.25 kg (7.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Boil	Tradition	20 g	10 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	150 g	Fermentis