

# SŁAWOMIRSKIE pils

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.8 kg (82.9%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (17.1%)	79 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	70 min	11.5 %
Boil	Tradition	25 g	30 min	5.4 %
Boil	Tradition	25 g	15 min	5.4 %
Aroma (end of boil)	Tradition	25 g	5 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager s-189	Lager	Dry	11.5 g	Fermentis