

Sosnowy Pilsner

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **47**
- SRM **4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **70C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Weyermann - Carapils | 0.3 kg (8.3%) | 78 % | 4 |
| Grain | Carahell | 0.3 kg (8.3%) | 77 % | 26 |
| Grain | Mep Pilsner | 3 kg (83.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 20 g | 30 min | 11.7 % |
| Boil | Mosaic | 20 g | 10 min | 12.8 % |
| Boil | Azacca | 15 g | 5 min | 13.1 % |
| Boil | Centennial | 15 g | 5 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------|-------|--------|------------|
| Lallemand - Diamond Lager | Lager | Slant | 400 ml | Lallemand |