

PŁ 01 IPL

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.7**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pło 01	50 g	45 min	4.7 %
Boil	Pło 01	75 g	2 min	4.7 %
Aroma (end of boil)	Pło 01	75 g	0 min	4.7 %
Dry Hop	Pło 01	100 g	2 day(s)	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM703 skórzane spodenki	Lager	Liquid	2700 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	3 g	Mash	60 min
Fining	Whirlfloc-T	1 g	Boil	10 min