

#28 pils 10

- Gravity **11.2 BLG**
- ABV ---
- IBU **30**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **58.7C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (73.5%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (7.4%) | 78 % | 4 |
| Grain | zakwaszajacy | 0.2 kg (5.9%) | 71 % | 4 |
| Grain | Monachijski | 0.45 kg (13.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13 % |
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 3.1 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 3.1 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 3.1 % |
| Whirlpool | saaz | 0 g | 15 min | 1 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |
| Water Agent | gips | 5 g | Mash | 60 min |

Notes

- Słody
słód pilzneński Weyermann 4,0kg
słód monachijski Weyermann 0,8kg
słód Carapils 0,3kg
słód zakwaszający 0,05kg
Chmiele
Chmiel Magnum - 10g
Chmiel Saaz - 50g
Drożdże
Drożdże Wyeast 2278 Czech Pils
Inne dodatki
mech irlandzki 7g
Zacieranie

24l wody zacierania

- 55°C - 10min
- 63°C - 20min
- Odebrana 1/3 zacieru
- 72°C - 20 min. dekokt
- 100°C - 15 min dekokt
- 72°C - 25 min
- 76°C - 5 min

Wysładzanie

Wodą 76°C, do uzyskania 37 l brzeczki
Czas gotowania

80 minut
Chmielenie

80 min - 10g Magnum
60 min - 15g Saaz
10 min - 15g Saaz
0 min - 20g Saaz
Inne

Mech Irlandzki - 7g - 15 min
Fermentacja

Fermentacja burzliwa - 10°C - 18 dni
Lagerowanie - 0-2°C - 20 dni
Leżakowanie - 2-4°C - około 4 miesiące
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