

Co o tym sądzicie?

- Gravity **13.8 BLG**
- ABV ---
- IBU **36**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **10 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Weyermann - Bohemian Pilsner	1 kg (18.2%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Pilzneński	1 kg (18.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	0 min	4.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Płatki Jęczmienne	400 g	Mash	---