

#? Hoppy Pilsner

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.5**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5.1 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (89.3%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.15 kg (5.4%) | 79 % | 25 |
| Grain | Monachijski | 0.15 kg (5.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvín | 50 g | 5 min | 11 % |
| Whirlpool | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 220 ml | Fermentum Mobile |

Notes

- Fermentacja w 7-8-9-10 stopniach
hop rate 10g/l
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