

# Jasne że Pełne 32l.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	6 kg (74.5%)	--- %	4
Grain	Carahell	0.3 kg (3.7%)	77 %	26
Grain	Płatki ryżowe błyskawiczne	1.6 kg (19.9%)	--- %	---
Grain	zakwaszający	0.15 kg (1.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL 2018	20 g	60 min	11 %
Boil	Lubelski PL 2018 Polish Hops	25 g	15 min	2.4 %
Boil	Lubelski PL 2018 Polish Hops	75 g	1 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	16 g	Mangrove Jack's

## Extras

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

Type	Name	Amount	Use for	Time
Fining	whirlfloe T	2 g	Boil	5 min