

# Karkonosz

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **40 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **71C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (87.8%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (10.2%)	74 %	3
Grain	słód zakwaszający	0.1 kg (2%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %
Boil	Styrian Golding	30 g	0 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	MJ

## Notes

- słód do 16 litrów wody o temp. 45 st.C
- 53 st.C - 15 min

- 63-62 st.C - 20 min

dekokt 1/3 podgrzewam do 72 st.C - 10 min

dekokt podgrzewam do wrzenia - 20 min

- reszta cały czas w 63-62 st.C

dekokt małymi porcjami wlewam do zacieru głównego

- 73-71 st.C - 40 min

- 75 st.C i filtracja

*Apr 2, 2020, 2:58 PM*