

Klasyczny PILS 6000 jak Racibórz

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **3100 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3100 liter(s)**
- Boil time **90 min**
- Evaporation rate **5.556 %/h**
- Boil size **3358.4 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1620 liter(s)**
- Total mash volume **2160 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **1620 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2278.4 liter(s)** of **76C** water or to achieve **3358.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	425 kg (78.7%)	81 %	4
Grain	Monachijski	50 kg (9.3%)	80 %	16
Grain	Pszeniczny	40 kg (7.4%)	85 %	4
Grain	Viking Carabody	25 kg (4.6%)	75 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1500 g	90 min	10 %
Boil	Lublin (Lubelski)	1000 g	10 min	4 %
Boil	Lublin (Lubelski)	3000 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	1000 g	Fermentis