

Mega Dobry Pils (robocze)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **5.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **60.7C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.3 kg (69.7%) | 82 % | 4 |
| Grain | Monachijski | 1 kg (30.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13.9 % |
| Boil | Magnum | 5 g | 20 min | 13.9 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| LalBrew NovaLager | Lager | Dry | 11.5 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |