

Nowofalowy pils, biab

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (95.5%)	81 %	4
Grain	Carahell	0.15 kg (4.5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	15 min	2.2 %
Boil	simcoe	15 g	1 min	2.2 %
Boil	Falconer's Flight	15 g	15 min	10.5 %
Boil	Falconer's Flight	15 g	1 min	10.5 %
Boil	Idaho 7	10 g	15 min	12 %
Boil	Idaho 7	15 g	1 min	12.7 %
Boil	Idaho 7	5 g	40 min	12.7 %