

## pils 23/1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **4.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (12.3%)	79 %	22
Grain	caramel pills Bestmalz	0.6 kg (9.2%)	80 %	5
Adjunct	zakwaszający	0.1 kg (1.5%)	--- %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	Marynka	10 g	20 min	9.5 %
Boil	Sybilla	20 g	20 min	5.7 %
Boil	Sybilla	30 g	10 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa - Czech Pilsner CP 18	Lager	Dry	20 g	---
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## Notes

- Zacieranie dekokcyjne jednowarowe,  
po podgrzaniu do 62\* (21 min.) odebrać 4 litry zacieru , podgrzać do 72\* i pozostawić na 15 min. Po tym czasie doprowadzić do wrzenia i gotować przez 20 min. Przełać porcjami do pozostałej części zacieru.  
*Feb 18, 2023, 7:12 AM*