

# Pils Jacka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.2%)	81 %	4
Grain	Monachijski	1.4 kg (23.2%)	80 %	16
Grain	Pszeniczny	0.25 kg (4.1%)	85 %	4
Grain	Weyermann - Carapils	0.27 kg (4.5%)	78 %	4
Grain	Weyermann - Zakwaszajacy	0.12 kg (2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	12 g	70 min	11.2 %
Boil	Magnat	11 g	40 min	11.2 %
Boil	Sybilla	11 g	30 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %