

# Pils V1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (80.4%)	81 %	4
Grain	Monachijski	0.7 kg (12.5%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4
Grain	zakwaszający	0.1 kg (1.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	8 %
Boil	Saaz (Czech Republic)	30 g	25 min	3.4 %
Boil	Magnum	5 g	60 min	12 %
Boil	Saaz (Czech Republic)	20 g	0 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	50 ml	Wyeast Labs
Wyeast - Budvar	Lager	Liquid	50 ml	Wyeast Labs

## Notes

- - słód do wody o temp. 45 st.C
- 53 st.C - 15 min
- 62 st C - 5 min

Dekokt : -> 63-62 st.C - 10 min, 72°C-15min, potem do wrzenia 10-20 min, zawrócenie dekoktu i mam 72°C  
73°C ->71°C - 40min

72°C->76°C - 10 min  
*Oct 15, 2020, 10:03 PM*

- Burzliwa - 14dni -temp.10 \*C + 1 doba na koniec w 15\*C

Cicha - 23-30 dni -8\* C  
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- Refermentacja ok 125g  
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