

# Pilsner Benquell. profil kalibracyjny Brewzilla gen 4

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **17 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (78.4%)	80.5 %	3
Grain	Strzegom Wiedeński	0.5 kg (9.8%)	79 %	8
Grain	Weyermann - Carapils	0.3 kg (5.9%)	78 %	4
Grain	Monachijski BIO	0.3 kg (5.9%)	80 %	23

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saaz	60 g	80 min	3.8 %
Boil	saaz	20 g	45 min	3.8 %
Aroma (end of boil)	saaz	20 g	25 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2001	Lager	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moos	15 g	Boil	15 min

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Na podstawie książki, str 218  
Brewzilla gen 4, fermentacja ciśnieniowa  
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