

Pilzner 12

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **68.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **45.2 liter(s)** of **76C** water or to achieve **68.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11 kg (93.2%)	80 %	4
Grain	Weyermann - Carapils	0.8 kg (6.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	40 g	60 min	7.8 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	15 min	4.7 %
Whirlpool	Saaz (Czech Republic)	40 g	1 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	34.5 g	Fermentum Mobile
FM30 Bohemska rapsodia	Lager	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min

Notes

- 3 saszetki W34/70 na połowę brzezki i FM30 na drugą połowę.

Uwagi: za dużo chmielu na aromat. Gęstość i kolor ok.

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