

# Polotmave pólciemne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **12.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Strzegom Pilzneński                          | 4.5 kg (80.4%) | 80 %  | 4    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 0.7 kg (12.5%) | 80 %  | 20   |
| Grain | Słód Caramunich<br>Typ II Weyermann          | 0.2 kg (3.6%)  | 73 %  | 120  |
| Grain | Strzegom Karmel<br>300                       | 0.12 kg (2.1%) | 70 %  | 299  |
| Grain | Weyermann -<br>Carafa III                    | 0.08 kg (1.4%) | 70 %  | 1024 |

## Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Saaz (Czech<br>Republic) | 40 g   | 20 min | 4.5 %      |
| Boil    | Saaz (Czech<br>Republic) | 50 g   | 50 min | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |       |        |        |             |
|-------------|-------|--------|--------|-------------|
| wyeast 2278 | Lager | Liquid | 500 ml | Wyeast Labs |
|-------------|-------|--------|--------|-------------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |