

Potrójny dekolt ze złotego kłosa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **28 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **52 C**, Time **25 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **25 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (93.5%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.35 kg (6.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 60 g | 30 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Lallemand Diamond Lager | Lager | Dry | 40 g | Fermentis |