

Praska noc

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **22.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (69%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.2%)	79 %	16
Grain	Strzegom Karmel 300	0.5 kg (8.6%)	70 %	299
Grain	Strzegom Karmel 150	0.1 kg (1.7%)	75 %	150
Grain	Carafa II	0.2 kg (3.4%)	70 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	35 g	60 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis

Notes

- Słody karmelowe dodaję pod koniec wyładzania.
Carafa dopiero do filtracji
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