

# Weselny PILS

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.63 kg (55.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.93 kg (11.1%)	79 %	22
Grain	Strzegom Wiedeński	0.93 kg (11.1%)	79 %	10
Grain	Viking Pale Ale malt	1.85 kg (22.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18.5 g	50 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	92.5 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	740 ml	Fermentis
Safale S-04	Ale	Slant	462.5 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4.63 g	Boil	50 min

## Notes

- Po gotowaniu podzielono warkę na dwa fermentory - do jednego dodano drożdże dolnej fermentacji (W 34/70) i prowadzono fermentację w lodówce (temp ? st C), do drugiego fermentora dodano drożdże górnej fermentacji (S-04) i prowadzono fermentację w temp. pokojowej (temp ? st C)  
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