

krecik nieco wybielony (poltmave)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **14.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **10.9 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|------|
| Grain | Pilzneński | 2.2 kg (90.9%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.15 kg (6.2%) | 73 % | 80 |
| Grain | weyermann Czekoladowy ciemny pszeniczny | 0.07 kg (2.9%) | 68 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 10.9 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 2.95 % |
| Whirlpool | Saaz (Czech Republic) | 25 g | 20 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| danstar - diamond lager | Lager | Dry | 23 g | --- |