Lager #3

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **350 liter(s)**
- Total mash volume **450 liter(s)**

Steps

- Temp **61 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **350 liter(s)** of strike water to **66.9C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **1 min** at **78C**
- Sparge using **372.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	100 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	350 g	60 min	10 %
Aroma (end of boil)	Mandarina Bavaria	250 g	15 min	10 %
Whirlpool	Mandarina Bavaria	400 g	5 min	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.