Jasne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **5.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **36.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **40 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	11.5 kg *(95%)*	81 %	4
Grain	BESTMALZ caramel dark	0.6 kg *(5%)*	70 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	80 g	60 min	6.6 %
Boil	Hallertau Tradition	50 g	10 min	6 %