

# piwesio

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (83.3%) | 80 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (16.7%) | 85 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 15 g   | 60 min | 12.6 %     |
| Aroma (end of boil) | saaz  | 20 g   | 20 min | 2.98 %     |
| Aroma (end of boil) | saaz  | 20 g   | 5 min  | 2.98 %     |

## Yeasts

| Name      | Type  | Form  | Amount | Laboratory |
|-----------|-------|-------|--------|------------|
| novalager | Lager | Slant | 150 ml | ---        |