Pilzner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(76.9%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg *(7.7%)*	75 %	15
Grain	Weyermann - Carapils	0.4 kg *(7.7%)*	75 %	5
Grain	Pszeniczny	0.2 kg *(3.8%)*	80 %	5
Grain	Zakwaszający	0.2 kg *(3.8%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	40 g	60 min	6 %
Boil	Saaz (Czech Republic)	50 g	30 min	3 %
Boil	Saaz (Czech Republic)	100 g	1 min	3 %
Boil	Sladek	10 g	1 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	5 min
Fining	żelatyna	2 g	Secondary	2 day(s)
Water Agent	gips	0.7 g	Mash	1 min
Water Agent	gorzka sól	0.5 g	Mash	1 min
Water Agent	sól kuchenna	0.3 g	Mash	1 min
Water Agent	chlorek wapnia	0.8 g	Mash	1 min
Water Agent	kredy	1 g	Mash	1 min
Water Agent	kwas fosforowy	2 g	Mash	1 min
Other	Pożywka	2 g	Mash	1 min

Notes

- Woda Destylowana

  54°C-wsypane słody i 1/3 do dekokcji

  Dekokt 1 : -> 62°C-15min , 72°C-15min, gotowanie 15min zawrócenie dekoktu i 64°C po 15min kolejna dekokcja

  Dekokt 2: ->72°C-10min, gotowanie 15min, zawrócenie dekoktu i pogrzanie do 74°C

  74°C ->70°C - 30min

  76°C- 15min

  79 °C Mash out

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  do wysładzania kwas fosforowy.

  Burzliwa - 21dni – temp.9* C

  Diacetylowa - 4-7 dni - temp.15* C

  Leżakowanie - 2-3 miesiące - temp. 2* C

  Butelkowanie.

  Refermentacja 14 dni - temp. 12 * C
  Aug 31, 2016, 3:05 AM