

#147 Dziesiąte zwykłe piwo

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **6.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23.7 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **10 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **10 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński klepiskowy Bruntal	5 kg (92.6%)	80 %	3.5
Grain	Caramunich® typ I Weyermann	0.2 kg (3.7%)	73 %	80
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.7%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL 2021	14 g	70 min	12.5 %
Aroma (end of boil)	Żatecki CZ 2021	30 g	15 min	3.74 %
Aroma (end of boil)	Żatecki CZ 2021	30 g	5 min	3.74 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	30 ml	Fermentum Mobile