

## Pilsner na beczce grudniowy24

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **5.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount          | Yield  | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Pilzneński             | 3.5 kg (58.5%)  | 80 %   | 4   |
| Grain | Monachijski            | 1 kg (16.7%)    | 80 %   | 16  |
| Grain | viking malt red active | 0.52 kg (8.7%)  | 70 %   | 40  |
| Grain | Pszeniczny             | 0.86 kg (14.4%) | 80 %   | 4   |
| Grain | Acid Malt              | 0.1 kg (1.7%)   | 58.7 % | 6   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 50 g   | 25 min | 7.9 %      |
| Boil    | Hallertau Blanc       | 30 g   | 30 min | 8.4 %      |
| Boil    | Saaz (Czech Republic) | 50 g   | 15 min | 3.2 %      |

### Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry  | 11 g   | Fermentis  |

### Extras

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

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech iralndzki | 10 g   | Boil    | 10 min |

## Notes

- wodka, picie bedzie gradobicie.. zamiast 30g marynka poszło 50g... wyjęte po 20 min, reszta chmieli bez zmian\

*Dec 9, 2023, 1:13 AM*