

PILSNER BETA-0.1

- Gravity **12.8 BLG**
- ABV ---
- IBU **44**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (81.8%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (18.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|-----------|------------|
| Boil | Saaz (Czech Republic) | 45 g | 90 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 45 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 35 g | 14 day(s) | 4.5 % |
| Boil | Marynka | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|------|---------------------------------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis Division of S.I.Lesaffre |
|---------------|-------|-----|------|---------------------------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |