

# Kędroniowska dyszka

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **18**
- SRM **3.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **120 liter(s)**
- Trub loss **5 %**
- Size with trub loss **126 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **151.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **75 liter(s)**
- Total mash volume **100 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **75 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **101.8 liter(s)** of **76C** water or to achieve **151.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	25 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	200 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	200 g	0 min	4.5 %