

Klon Heńka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **60 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **53.7C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **15 min** at **60C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (79.7%) | 81 % | 4 |
| Grain | Corn, Flaked | 0.9 kg (17.9%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.12 kg (2.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 8 g | 15 min | 4.5 % |