Lager na początek sezonu

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **46.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **42.6 liter(s)**

Steps

- Temp **65 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **35.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **46.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg *(59.2%)*	81 %	4
Grain	Strzegom Monachijski typ I	2.5 kg *(35.2%)*	79 %	16
Grain	Viking Dekstrynowy	0.3 kg *(4.2%)*	79 %	13
Grain	Melanoiden Malt	0.1 kg *(1.4%)*	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	90 min	9.2 %
Boil	Marynka	5 g	35 min	9.2 %
Boil	Lublin (Lubelski)	33 g	30 min	4 %
Boil	Lublin (Lubelski)	33 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	33 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP830 - German Lager Yeast	Lager	Liquid	120 ml	---

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

WLP800 - Pilsner Lager Yeast	Lager	Liquid	120 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tablets	1.23 g	Boil	15 min