

Potrójny dekoka ze złotego kłosa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **28 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **52 C**, Time **25 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **25 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (93.5%)	82 %	4
Grain	Weyermann - Carapils	0.35 kg (6.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	60 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Dry	40 g	Fermentis