

## Pilsner Nanudy v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **6.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt  | 5 kg (75.8%)  | 82 %   | 4   |
| Grain | Acid Malt            | 0.2 kg (3%)   | 58.7 % | 6   |
| Grain | Caraaroma            | 0.1 kg (1.5%) | 78 %   | 400 |
| Grain | Platki owsiane       | 0.3 kg (4.5%) | 60 %   | 3   |
| Grain | Viking Pale Ale malt | 1 kg (15.2%)  | 80 %   | 5   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka allegro       | 25 g   | 60 min | 8.6 %      |
| Boil    | lunga                 | 15 g   | 30 min | 10.3 %     |
| Boil    | Saaz (Czech Republic) | 30 g   | 10 min | 5.2 %      |
| Boil    | Lublin (Lubelski)     | 30 g   | 10 min | 3 %        |

### Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| safLager s-189 | Lager | Dry  | 11 g   | ---        |