

Pilsner Prezesa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **44.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8.7 kg (90.6%)	82 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.45 kg (4.7%)	80 %	20
Grain	Weyermann - Carapils	0.45 kg (4.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	80 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	60 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Notes

- Na wodzie niskozmineralizowanej z butelki
Kontrolować pH zacieru oraz wody do wysładzania
May 28, 2025, 11:42 PM