

## #113 Szóste zwykłe piwo

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **4.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **32.4 liter(s)**
- Trub loss **6 %**
- Size with trub loss **34.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **37.4 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75.6 C**, Time **1 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Clear Choice 4-7 EBC Crisp	5 kg (76.9%)	80 %	5.5
Grain	Viking Malt Monachijski jasny	1 kg (15.4%)	80 %	15
Grain	Słód owsiany	0.5 kg (7.7%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings SLO 2020 granulát	25 g	60 min	5.6 %
Boil	Styrian Goldings SLO 2020 granulát	25 g	30 min	5.6 %
Aroma (end of boil)	Styrian Goldings SLO 2020 granulát	50 g	10 min	5.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile