

## #115 Mazer w Wenecji Euganejskiej

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **29.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **75.6 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Eraclea	5 kg (83.3%)	80 %	3.5
Grain	Słód owsiany	1 kg (16.7%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín NZ 2020 granulát	20 g	30 min	10.1 %
Aroma (end of boil)	Nelson Sauvín NZ 2020 granulát	30 g	10 min	10.1 %
Dry Hop	Nelson Sauvín NZ 2020 granulát	50 g	3 day(s)	10.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	80 ml	Fermentum Mobile
FM54 Gorączka kalifornijska	Ale	Slant	80 ml	Fermentum Mobile