

## #28 pils 10

---

- Gravity **11.2 BLG**
- ABV ---
- IBU **30**
- SRM **5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **19.7 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **58.7C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (73.5%)  | 81 %  | 5   |
| Grain | Weyermann - Carapils     | 0.25 kg (7.4%)  | 78 %  | 4   |
| Grain | zakwaszajacy             | 0.2 kg (5.9%)   | 71 %  | 4   |
| Grain | Monachijski              | 0.45 kg (13.2%) | 80 %  | 16  |

### Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Magnum                | 10 g   | 60 min | 13 %       |
| Boil      | Saaz (Czech Republic) | 15 g   | 60 min | 3.1 %      |
| Boil      | Saaz (Czech Republic) | 15 g   | 15 min | 3.1 %      |
| Boil      | Saaz (Czech Republic) | 20 g   | 5 min  | 3.1 %      |
| Whirlpool | saaz                  | 0 g    | 15 min | 1 %        |

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |

### Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Fining      | mech | 5 g    | Boil    | 15 min |
| Water Agent | gips | 5 g    | Mash    | 60 min |

### Notes

- Słody  
słód pilzneński Weyermann 4,0kg  
słód monachijski Weyermann 0,8kg  
słód Carapils 0,3kg  
słód zakwaszający 0,05kg  
Chmiele  
Chmiel Magnum - 10g  
Chmiel Saaz - 50g  
Drożdże  
Drożdże Wyeast 2278 Czech Pils  
Inne dodatki  
mech irlandzki 7g  
Zacieranie

24l wody zacierania

- 55°C - 10min
- 63°C - 20min
- Odebrana 1/3 zacieru
- 72°C - 20 min. dekokt
- 100°C - 15 min dekokt
- 72°C - 25 min
- 76°C - 5 min

Wysładzanie

Wodą 76°C, do uzyskania 37 l brzeczki  
Czas gotowania

80 minut  
Chmielenie

80 min - 10g Magnum  
60 min - 15g Saaz  
10 min - 15g Saaz  
0 min - 20g Saaz  
Inne

Mech Irlandzki - 7g - 15 min  
Fermentacja

Fermentacja burzliwa - 10°C - 18 dni  
Lagerowanie - 0-2°C - 20 dni  
Leżakowanie - 2-4°C - około 4 miesiące  
Oct 13, 2016, 11:15 PM