

## Dziesiątkowe Wariacje III

- Gravity **10.2 BLG**
- ABV ---
- IBU **31**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 4.16 kg (87%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils        | 0.36 kg (7.5%) | 78 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.26 kg (5.4%) | 80 %  | 6   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 11 g   | 60 min | 9.5 %      |
| Boil                | Saaz (Czech Republic) | 30 g   | 60 min | 4.1 %      |
| Boil                | Saaz (Czech Republic) | 20 g   | 20 min | 4.1 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g   | 10 min | 4.1 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 0 min  | 4.1 %      |

### Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Fining | Żelatyna | 5.2 g  | Secondary | 5 day(s) |