

# Dzik

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilszneński	3.5 kg (70%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	55 g	10 min	4 %
Aroma (end of boil)	Sladek	5 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	7 min