

# Dzikusek

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (77.3%)	81 %	4
Grain	Pszeniczny	0.35 kg (9%)	85 %	4
Grain	Żytni	0.18 kg (4.6%)	85 %	8
Grain	Strzegom Monachijski typ I	0.15 kg (3.9%)	79 %	16
Adjunct	Maltodekstryna	0.2 kg (5.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dziki chmiel (szyszki)	40 g	60 min	4 %
Boil	Dziki chmiel (szyszki)	35 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Notes

- Ilość alfa kwasów wpisana z powietrza. Gramy szyszek się zgadzają  
*Sep 3, 2023, 12:49 PM*