

# Farmacias Pilsner Vol 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 6.5 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Chmiel HT MAGNUM         | 10 g   | 90 min | 10.7 %     |
| Boil    | Chmiel East Kent Golding | 27 g   | 50 min | 5.5 %      |
| Boil    | Chmiel East Kent Golding | 50 g   | 10 min | 5.5 %      |

## Yeasts

| Name                       | Type  | Form | Amount | Laboratory                         |
|----------------------------|-------|------|--------|------------------------------------|
| Saflager S-23              | Lager | Dry  | 11.5 g | Fermentis Division of S.I.Lesaffre |
| Kultura startowa na cukrze |       |      |        |                                    |

## Notes

- Wylądowanie 10l 78C

Nastaw brzezki 01.04  
Fermentacja burzliwa 6-10C 16dni  
Fermentacja cicha 10C 9dni  
25.04 rozlew do butelek  
*Apr 7, 2020, 9:06 AM*