

Jedenstka Bożonarodzeniowa 2019

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.3 kg (90.5%) | 80 % | 5 |
| Grain | caramel pils | 0.2 kg (4.2%) | 78 % | 7 |
| Grain | płatki ryżowe | 0.25 kg (5.3%) | 80 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 65 g | 60 min | 4 % |
| Boil | Nelson Sauvín | 40 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| Diamond | Lager | Dry | 22 g | Lallemand |