

Mały krecik

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.8 kg (92.4%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg (6.6%) | 78 % | 4 |
| Grain | Viking Caramel Sweet | 0.03 kg (1%) | 79 % | 62 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Sladek | 10 g | 60 min | 5.58 % |
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 3.7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 20 min | 3.7 % |
| Whirlpool | Saaz (Czech Republic) | 15 g | 20 min | 3.7 % |
| Dry Hop | Sladek | 20 g | 3 day(s) | 5.58 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 2000 ml | --- |

Notes

- 62 st dekokcja - 5 litrów doprowadzone do 72 st na 25 minut następnie zagotowane na 15 minut i zwrócone do gara.
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