

# Niupek

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3.5 kg (76.1%) | 80.5 % | 4   |
| Grain | Weyermann - Carapils   | 0.5 kg (10.9%) | 78 %   | 4   |
| Grain | Bestmalz Carmel Pils   | 0.5 kg (10.9%) | 75 %   | 5   |
| Grain | Słód Zakwaszający      | 0.1 kg (2.2%)  | 75 %   | 6   |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 10 g   | Mangrove Jack's |