

pils cytryna 4/2019

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (30%)	79 %	30
Grain	Bestmalz Carmel Pils	0.5 kg (10%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook goryczkowy	10 g	60 min	10 %
Boil	summit szyszka uniwersalny	10 g	20 min	15.6 %
Boil	summit szyszka uniwersalny	20 g	10 min	15.6 %
Dry Hop	Cascade aromat	30 g	7 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	100 ml	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	wirlfloc t	2.5 g	Boil	5 min