

Pils dagome

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	4.5 kg (84.9%)	80.5 %	3
Grain	Weyermann - Carapils	0.5 kg (9.4%)	78 %	4
Grain	Monachijski	0.3 kg (5.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Boil	Sybilla	15 g	30 min	6 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Sybilla	25 g	1 min	6 %
Boil	Oktawia	20 g	1 min	7.8 %
Boil	Saaz (Czech Republic)	20 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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wyeast munich lager	Lager	Liquid	100 ml	---
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Notes

- Zacieranie
 - słód do 16 litrów wody o temp. 45 st.C
 - 53 st.C - 15 min
 - 63-62 st.C - 20 mindekokt 1/3 podgrzewam do 72 st.C - 10 min
dekokt podgrzewam do wrzenia - 20 min
 - reszta cały czas w 63-62 st.Cdekokt małymi porcjami wlewam do zacieru głównego
 - 73-71 st.C - 40 min
 - 75 st.C i filtracja

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