

Pils lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (90.9%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 4 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 2 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflock | 0.5 g | Boil | 10 min |
| Other | pożywka | 0.5 g | Boil | 10 min |

Notes

- wlp 802 starter 1,5l odlany sama gęstwa .Fermentacja 15.04.2020
o godz. 20.00 , rano 16.04 już ruszyła
Apr 18, 2020, 10:52 AM