

Pilsner na beczce grudniowy24

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **5.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (58.5%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |
| Grain | viking malt red active | 0.52 kg (8.7%) | 70 % | 40 |
| Grain | Pszeniczny | 0.86 kg (14.4%) | 80 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.7%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 25 min | 7.9 % |
| Boil | Hallertau Blanc | 30 g | 30 min | 8.4 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry | 11 g | Fermentis |

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 | mech irlandzki | 10 g | Boil | 10 min |

Notes

- wodka, picie bedzie gradobicie.. zamiast 30g marynka poszło 50g... wyjete po 20 min, reszta chmieli bez zmian\
Dec 9, 2023, 1:13 AM