

Pilzeńczyk

- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzeński | 7.5 kg (85.2%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (4.5%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.8 kg (9.1%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.1%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | marynka | 60 g | 60 min | 9.4 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 4 % |
| Boil | Saaz (Czech Republic) | 50 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Wyszło 23l nastawnej dla pilznera 12 blg i 20.8l nastawnej na ale 13blg
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