

pilzner1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (87.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (8.8%) | 78 % | 4 |
| Grain | zakwaszający | 0.2 kg (3.5%) | 71 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 125 ml | Wyeast Labs |

Notes

- po drugiej przerwie 1/3 podgrzewamy do 72st - 10min
wrzenie 20min
reszta w tym czasie 62-63st
Feb 25, 2018, 1:00 PM