

# piwesio

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (83.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.6 %
Aroma (end of boil)	saaz	20 g	20 min	2.98 %
Aroma (end of boil)	saaz	20 g	5 min	2.98 %

## Yeasts

Name	Type	Form	Amount	Laboratory
novalager	Lager	Slant	150 ml	---