

Piwo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	3 kg (92.3%)	80 %	4
Grain	Strzegom Karmel 50	0.2 kg (6.2%)	75 %	50
Grain	Melanoiden Malt	0.05 kg (1.5%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10.7 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	60 min	2.9 %

Notes

- Warka 2020-01-26 gips 4 g. Whirlflock.
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