

Polotmave pólciemne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **12.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (80.4%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.7 kg (12.5%)	80 %	20
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.6%)	73 %	120
Grain	Strzegom Karmel 300	0.12 kg (2.1%)	70 %	299
Grain	Weyermann - Carafa III	0.08 kg (1.4%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	50 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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wyeast 2278	Lager	Liquid	500 ml	Wyeast Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min