

polotmavé VII Flisacki

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **14**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (73.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.7 kg (12.8%) | 79 % | 10 |
| Grain | Caramunich® typ I | 0.3 kg (5.5%) | 73 % | 80 |
| Grain | Castle Cara Ruby | 0.3 kg (5.5%) | 78 % | 120 |
| Grain | Strzegom pszenica prażona | 0.15 kg (2.8%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 20 g | 25 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |

Notes

- carafa na 5 min wygrzew, tylko dla koloru, woda orzeska z kranu
Aug 1, 2021, 9:47 PM