

# 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*