

## resztki 2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **4.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (83.3%)	82 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (16.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Boil	Zula	20 g	30 min	8.3 %
Boil	Marynka	8 g	20 min	10 %
Aroma (end of boil)	Centennial	10 g	1 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis