

Styrian 2

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (90%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (5%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Herkules | 10 g | 30 min | 17.4 % |
| Boil | Styrian Golding | 25 g | 5 min | 3.6 % |
| Aroma (end of boil) | Styrian Golding | 25 g | 0 min | 3.6 % |
| Dry Hop | Styrian Golding | 50 g | 3 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry | 11 g | Gozdawa |