

# Wedzony Pils Hamar

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **40**
- SRM **5.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara-Pils/Dextrine	3 kg (37.5%)	72 %	4
Grain	Słód CHÂTEAU PEATED	2.5 kg (31.3%)	80 %	4
Grain	Munich Malt	0.5 kg (6.3%)	80 %	18
Grain	Briess - Wheat Malt, White	0.5 kg (6.3%)	85 %	5
Grain	Oats, Flaked	0.25 kg (3.1%)	80 %	2
Grain	Rye, Flaked	0.25 kg (3.1%)	78.3 %	4
Grain	Wheat, Flaked	0.25 kg (3.1%)	77 %	4
Grain	Barley, Flaked	0.25 kg (3.1%)	70 %	4
Sugar	Brown Sugar, Light	0.5 kg (6.3%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lomik	25 g	30 min	3.8 %
Boil	Puławski	25 g	30 min	4.3 %
Aroma (end of boil)	Lomik	25 g	15 min	3.8 %

Whirlpool	Puławski	25 g	1 min	4.3 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	sol	3 g	Boil	90 min

### Notes

- test  
fermentacja w 14-15C  
*Mar 11, 2021, 12:25 AM*