

#103 Czwarte zwykłe piwo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22.6 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (40%) | 80 % | 4 |
| Grain | Viking Pilsner malt | 2 kg (40%) | 82 % | 4 |
| Grain | Viking Malt Monachijski jasny | 1 kg (20%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------------|--------|--------|------------|
| Boil | Styrian Goldings SLO 2020 granulat | 25 g | 60 min | 5.6 % |
| Boil | Styrian Goldings SLO 2020 granulat | 25 g | 30 min | 5.6 % |
| Aroma (end of boil) | Styrian Goldings SLO 2020 granulat | 50 g | 10 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 60 ml | Fermentum Mobile |