

## #126 113+13 = Siódme zwykłe piwo

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **4.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **6 %**
- Size with trub loss **31.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75.6 C**, Time **1 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Viking Malt pilzneński        | 5 kg (83.3%) | 80 %  | 5.5 |
| Grain | Viking Malt Monachijski jasny | 1 kg (16.7%) | 80 %  | 15  |

### Hops

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

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand LalBrew Köln Koelsch | Ale  | Dry  | 22 g   | Lallemand  |

### Notes

- Do powyższego czterolitrowy starter z 0.5 kg sproszkowanego ekstraktu jasnego.  
*Feb 18, 2022, 1:21 PM*