

## 12plato ciszy

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.8 kg (25.7%)	81 %	4
Grain	BESTMALZ - Best Heidelberg	5 kg (71.4%)	80.5 %	3
Grain	Monachijski typ II 20-25 EBC Weyermann	0.2 kg (2.9%)	80 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	20 g	60 min	2.9 %
Boil	Marynka	35 g	60 min	10 %
Boil	Saaz (Czech Republic)	40 g	20 min	2.9 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	1 min	2.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	35 ml	Fermentum Mobile
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