

## #83 Weselna dziesiątka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **2.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.4 kg (77.3%)	82 %	3
Grain	Weyermann - Carapils	0.5 kg (11.4%)	78 %	4
Grain	Malteurop Wheat	0.5 kg (11.4%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11 %
Boil	Lublin (Lubelski)	20 g	30 min	3 %
Boil	Lublin (Lubelski)	30 g	10 min	3 %
Boil	Lublin (Lubelski)	50 g	0 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2782 PC Staro-Prague Lager	Lager	Slant	200 ml	Wyeast