

Al pilsano czeski

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **0.5 %**
- Size with trub loss **36.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **40.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

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

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **40.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (14.3%) | 79 % | 16 |
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (14.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Marynka | 27 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 50 g | 60 min | 3.2 % |
| Whirlpool | Saaz (Czech Republic) | 50 g | 20 min | 3.2 % |

Yeasts

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

Notes

- Bardzo dobre
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