

BATLAGER

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **5.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **79.2 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	23
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.8%)	81 %	70
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	13.2 %
Boil	Magnat	15 g	30 min	13.2 %
Boil	Saaz (Czech Republic)	30 g	25 min	3.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.5 %

Boil	Saaz (Czech Republic)	20 g	0 min	3.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech - klarownik	5 g	Boil	15 min

Notes

- Piwo warzone 07.02.2019

Drożdże zadane: 08.02.2019 godz: 16:00

temp burzliwej: 10-11oC 14-18 dni

08.02 - 12,4oBlg

09.02 - 12,4oBlg

10.02 - 12,4oBlg - przeniosłem do 18oC

11.02 - 12,4oBlg - 18oC wieczorem do 14oC brak oznak fermentacji...

12.02 - 12,4oBlg - 10-11oC

13.02 - 12,4oBlg - 10-11oC

14.02 - 11,3oBlg - 10-11oC. 0,7%. 10%

15.02 - bez zmian

16.02 - bez zmian - dodałem drożdże 34/70 Lager

17.02 - 11,1oBlg - RUSZYŁO ZACNIE

19.02 - 10oBlg - 1,4% 20%

21.02 - 8,8oBlg - 2,1% 30%

25.02 - 7oBlg - 3,1% 45,1%

26.02 - 6,6 - 3,3% 48%

02.03 - 5 - 4,2% 61%

06.03 - 3.8 blg

0.7.03 - 3,6 blg 4,9% 72,1% ->> na cichą, potem lagerowanie

26.03 - butelkowanie

02.04 - lodówka ok. 6oC

lagerowanie: 5-7oC - 15-20 dni

leżakowanie: 2-4oC - 4 miesiące lub

-||-||-||. 5-10oC. - 2,5 miesiąca

Feb 7, 2019, 8:20 PM