

# Brachu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **5.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **78 C**, Time **5 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (95.2%)	82 %	4
Grain	Karmelowy 150 - Viking Malt	0.125 kg (2.4%)	79 %	150
Grain	Strzegom Wiedeński	0.125 kg (2.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11 %
Boil	Iunga	20 g	30 min	10 %
Boil	Lublin (Lubelski)	40 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	10 min