

desitka

- Gravity **10.6 BLG**
- ABV ---
- IBU **26**
- SRM **5.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **46.8 liter(s)** of **76C** water or to achieve **65.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7.5 kg (78.9%) | 80 % | 4 |
| Grain | Cara-Pils/Dextrine | 1 kg (10.5%) | 72 % | 4 |
| Grain | Strzegom Karmel 30 | 1 kg (10.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 20 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|---------|------------|
| Saflager W 34/70 | Lager | Slant | 1000 ml | Fermentis |