

Dyszka-zadyszka

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **43**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **46.4C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (83.1%)	80 %	4
Grain	Strzegom Karmel 30	0.3 kg (7.8%)	75 %	30
Grain	Strzegom Pszeniczny	0.2 kg (5.2%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.15 kg (3.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	80 min	11.2 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew Diamond Lager Yeast	Lager	Dry	22 g	uwodnione