

## Dziesiątkowe Wariacje III

- Gravity **10.2 BLG**
- ABV ---
- IBU **31**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.16 kg (87%)	81 %	4
Grain	Weyermann - Carapils	0.36 kg (7.5%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.26 kg (5.4%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	9.5 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.1 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.1 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.1 %

### Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5.2 g	Secondary	5 day(s)