

# Dzik

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Malteurop Pilszneński      | 3.5 kg (70%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (20%)   | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.5 kg (10%) | 78 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 35 g   | 60 min | 7 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 55 g   | 10 min | 4 %        |
| Aroma (end of boil) | Sladek            | 5 g    | 10 min | 6 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |

## Extras

| Type   | Name         | Amount | Use for | Time  |
|--------|--------------|--------|---------|-------|
| Fining | Whirlflock T | 1 g    | Boil    | 7 min |