

# Furadouro

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (83.3%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	0.5 kg (16.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	8.4 %
Aroma (end of boil)	lunga	10 g	5 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Lager	Dry	2 g	Włásne