

## I jeszcze jeden...

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **36.4 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **30.8 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński                  | 5 kg (89.3%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I  | 0.3 kg (5.4%) | 79 %  | 16  |
| Grain | Viking Dekstrynowy          | 0.2 kg (3.6%) | 79 %  | 13  |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.8%) | 81 %  | 53  |

### Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Magnum            | 20 g   | 90 min | 12 %       |
| Boil       | Lublin (Lubelski) | 25 g   | 40 min | 4 %        |
| Boil       | Lublin (Lubelski) | 25 g   | 25 min | 4 %        |
| Boil       | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |
| Boil       | Lublin (Lubelski) | 25 g   | 0 min  | 4 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                              |       |       |        |            |
|------------------------------|-------|-------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Slant | 200 ml | White Labs |
|------------------------------|-------|-------|--------|------------|

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 3 g    | Boil    | 15 min |