

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 |