

# Jasne na ekstraktach

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **8.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **2.5 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (87.2%)	81 %	26
Grain	Weyermann - Carapils	0.5 kg (12.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Notes

- Woda demineralizowana, do zacierań Carapils woda z Makro Aro Aleksandria - Mg 7,3ppm, Ca 52ppm,

HCO<sub>3</sub> 143,39 ppm, alkaliczność resztkowa 75 ppm wg CaCO<sub>3</sub> pH 7,8 ; pH zacieru 5,8 ; pH brzezki 5,1 wg papierków, 5,19 wg pHmetru  
schłodzone do 14 stC, do pudełka na chłodzenie do 10 stC, drożdże uwodnione i dodane przy 10 stC  
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