

## Jasne że Pełne 20l.

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	3.8 kg (71.7%)	--- %	4
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	Płatki ryżowe błyskawiczne	1.2 kg (22.6%)	--- %	---
Grain	zakwaszający	0.1 kg (1.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL 2018	15 g	60 min	11 %
Boil	Lubelski PL 2018 Polish Hops	30 g	10 min	2.4 %
Boil	Lubelski PL 2018 Polish Hops	30 g	1 min	2.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	whirlfloe T	1.25 g	Boil	5 min