

# Klasyczny PILS 6000 jak Racibórz

- Gravity **12.1 BLG**
- ABV ---
- IBU **15**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **3100 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3100 liter(s)**
- Boil time **90 min**
- Evaporation rate **5.556 %/h**
- Boil size **3358.4 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1620 liter(s)**
- Total mash volume **2160 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **1620 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **2278.4 liter(s)** of **76C** water or to achieve **3358.4 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilzneński      | 425 kg (78.7%) | 81 %  | 4   |
| Grain | Monachijski     | 50 kg (9.3%)   | 80 %  | 16  |
| Grain | Pszeniczny      | 40 kg (7.4%)   | 85 %  | 4   |
| Grain | Viking Carabody | 25 kg (4.6%)   | 75 %  | 6   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 1500 g | 90 min | 10 %       |
| Boil    | Lublin (Lubelski) | 1000 g | 10 min | 4 %        |
| Boil    | Lublin (Lubelski) | 3000 g | 1 min  | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 1000 g | Fermentis  |