

# krecik nieco wybielony (poltmave)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **13.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | Pilzneński                                    | 2.6 kg (90.6%) | 81 %  | 4    |
| Grain | Caramunich® typ I                             | 0.2 kg (7%)    | 73 %  | 80   |
| Grain | weyermann<br>Czekoladowy<br>ciemny pszeniczny | 0.07 kg (2.4%) | 68 %  | 1050 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Premiant              | 22 g   | 60 min | 6.1 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 5 min  | 2.95 %     |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory |
|------------------------|-------|--------|---------|------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1500 ml | ---        |