

# Niupek

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (76.1%)	80.5 %	4
Grain	Weyermann - Carapils	0.5 kg (10.9%)	78 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (10.9%)	75 %	5
Grain	Słód Zakwaszający	0.1 kg (2.2%)	75 %	6

## Yeasts

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