

Pierwsza nowy sprzet

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **8.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.2 kg (80.5%)	82 %	4
Grain	Carahell	1 kg (13%)	77 %	26
Grain	Weyermann Caramunich 3	0.5 kg (6.5%)	76 %	150