

Pils 12

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **6.4**
- 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 **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12.1 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|-----------------|-------|------|
| Grain | Lager Simpsons | 2.5 kg (82.9%) | 81 % | 3 |
| Grain | Wayermann Wiedeński | 0.5 kg (16.6%) | 79 % | 8 |
| Grain | Simpsons Chocolate Malt | 0.015 kg (0.5%) | 60 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 50 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|-------|--------|-------------|
| Wyeast - Pilsen Lager | Lager | Slant | 100 ml | Wyeast Labs |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips | 2 g | Mash | 60 min |
| Water Agent | chlorek wapnia | 2 g | Mash | 60 min |
| Fining | whirflock | 1 g | Boil | 5 min |

Notes

- woda żywiec zdroj:
wodorowęglany 131
magnez 5,62
wapń 41,69
sód 9,65

Rozcieńczona wodą destylowaną (1cz. mineralnej i 3 cz. destylowanej), do otrzymania 20l:
wodorowęglany 32,75
magnez 1,4
wapń 10,43
sód 2,42

Po modyfikacji wody:
wapń 61
magnez 1
sód 2
wodorowęglany 33

niestety o chlorkach i siarczanach informacji brak, zakładam, że są pół na pół
Jul 23, 2020, 1:14 PM