

# Pils dekokcja 3 wary SS 50l

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **5.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **1 %/h**
- Boil size **54.3 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.1 liter(s)**

## Steps

- Temp **30 C**, Time **30 min**
- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **31.4C**
- Add grains
- Keep mash **30 min** at **30C**
- Keep mash **30 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **54.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8.2 kg (94.3%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (5.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	70 g	90 min	4.5 %
Boil	Saaz (Czech Republic)	65 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	65 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Urquell	Lager	Slant	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	mech irlandzki	10 g	Boil	5 min