

Pils Kurla

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **70C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2.25 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 15 g | 60 min | 5 % |
| Boil | Hallertau Spalt Select | 22 g | 30 min | 6.1 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 15 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 20 g | --- |

Notes

- Palmer Book, dekokacyjne jednowarowe
Jun 15, 2022, 11:10 PM