

## pils\_melano2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **5.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **34.1 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (76.2%)   | 81 %  | 4   |
| Grain | Melanoiden Malt                   | 1 kg (19%)     | 80 %  | 39  |
| Grain | Carahell                          | 0.25 kg (4.8%) | 77 %  | 26  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Magnum                 | 25 g   | 45 min | 10.6 %     |
| Boil    | Marynka                | 25 g   | 30 min | 9 %        |
| Boil    | Hallertau Spalt Select | 10 g   | 15 min | 6.1 %      |
| Boil    | Hallertau Tradition    | 50 g   | 5 min  | 5.6 %      |