

# PILSNER 12 Blg #16

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **0 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **20 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **0 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **78C**
- Keep mash **20 min** at **100C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (96.2%)  | 80 %  | 4   |
| Grain | Strzegom<br>Monachijski typ I             | 0.2 kg (3.8%) | 79 %  | 16  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Kazbek | 30 g   | 90 min | 4.6 %      |
| Boil    | Kazbek | 20 g   | 30 min | 4.6 %      |
| Boil    | Kazbek | 20 g   | 10 min | 4.6 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |

## Notes

- Piwo warzone metoda dekokcji.  
*Jul 24, 2018, 7:33 PM*