

PILSNER 12 Blg #16

- 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® 2,5-4,5 EBC Weyermann	5 kg (96.2%)	80 %	4
Grain	Strzegom 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 metodą dekokcji.
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