

Plis

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **40.3 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (76.9%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 3.7 % |
| Boil | Fuggles | 30 g | 20 min | 4.5 % |
| Boil | East Kent Goldings | 15 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 500 ml | Fermentum Mobile |

| | | | | |
|-----|-----|-----|------|-----|
| m54 | Ale | Dry | 11 g | --- |
|-----|-----|-----|------|-----|

Notes

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