

Polska dziesiątka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@pilsner	2.7 kg (90%)	82 %	4.5
Grain	Caramel/Crystal Malt - 10L	0.3 kg (10%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	25 g	15 min	7.1 %
Boil	Oktawia	20 g	30 min	7.1 %
Boil	Oktawia	5 g	60 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	Fermentis