

Světlé Lehké Pivo 8 Blg

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **32**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (80%) | 80 % | 4 |
| Grain | Monachijski | 0.25 kg (6.7%) | 80 % | 17 |
| Grain | Carabelge | 0.25 kg (6.7%) | 80 % | 30 |
| Grain | Pszeniczny | 0.25 kg (6.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Sladek | 20 g | 60 min | 6 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Boil | Sladek | 15 g | 15 min | 6 % |
| Whirlpool | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Whirlpool | Sladek | 15 g | 20 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 15 min |

Notes

- Fermentacja 10C
Feb 17, 2021, 3:38 PM