

Weselna wesola Łania

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **5.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **5 %**
- Size with trub loss **147 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **177.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **93 liter(s)**
- Total mash volume **124 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **93 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **115.1 liter(s)** of **76C** water or to achieve **177.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 25 kg (80.6%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (6.5%) | 79 % | 10 |
| Grain | Viking malt karmel 50 | 4 kg (12.9%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 200 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 100 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 60 g | Fermentis |