

# Weselny lager Dawid+Grzesiek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **5.9**
- 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 **105 liter(s)**
- Total mash volume **140 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **105 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **107.1 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 (71.4%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 5 kg (14.3%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 5 kg (14.3%)  | 75 %  | 30  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski)     | 60 g   | 60 min | 4 %        |
| Boil                | Saaz (Czech Republic) | 200 g  | 60 min | 4.5 %      |
| Boil                | Hallertau             | 90 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Puławski              | 90 g   | 4 min  | 4.3 %      |
| Aroma (end of boil) | Hallertau Tradition   | 90 g   | 4 min  | 5 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g  | 4 min  | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 92 g   | Fermentis  |