

# 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