

# Włókniarz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **7.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **62.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **55.9 liter(s)** of **76C** water or to achieve **62.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	6.8 kg (66%)	81 %	26
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (24.3%)	81 %	4
Grain	Weyermann - Carapils	1 kg (9.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %
Boil	lunga	30 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	600 ml	Fermentis