

# Wyjdź mi pils

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **52.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **63.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 13 kg (86.7%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński   | 2 kg (13.3%)  | 79 %  | 10  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | lunga   | 50 g   | 60 min | 12.2 %     |
| Whirlpool | Galaxy  | 150 g  | 1 min  | 15 %       |
| Whirlpool | Motueka | 100 g  | 1 min  | 7 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M76 Bavarian Lager | Lager | Dry  | 20 g   | Mangrove Jack's |