Altbielitzer Pilsner 11 st.

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg *(76.1%)*	80 %	4
Grain	Weyermann - Carapils	0.4 kg *(8.7%)*	78 %	4
Grain	Weyermann Monachijski typ I	0.7 kg *(15.2%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	40 min	10.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Marynka	30 g	10 min	6.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	6 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
Dry Hop	Saaz (Czech Republic)	20 g	3 day(s)	4.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min