

#132 Ósme zwykłe piwo

- Gravity **10 BLG**
- ABV **4 %**
- IBU **13**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.77 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński klepiskowy	2.9 kg (84.1%)	80 %	3.5
Grain	Viking Malt Monachijski jasny	0.55 kg (15.9%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Żatecki CZ 2021	25 g	60 min	3.74 %
Aroma (end of boil)	Żatecki CZ 2021	25 g	1 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- Poniższe bez 0.5 kg ekstraktu jasnego, z którego wyszło 4.55l brzeczki na starter!
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