

## #14 - Fake Pilsner - "Czeski Piłkarz"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	80 min	11.8 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.3 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071 Lutra™ Kveik	Ale	Liquid	100 ml	Omega Yeast
bez startera				

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

Other	witamina C	2 g	Bottling	---
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## Notes

- Woda: Pół na pół - kranówka + demineralizowana

Celować w 19L / 14BLG po gotowaniu i dolać ok. 3L wody.

28-31°C / ~14 dni - raczej bez cichej

*May 30, 2021, 11:59 PM*