

# Dwunastka

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (92.3%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	60 min	8 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %
Dry Hop	Saaz (Czech Republic)	100 g	2 day(s)	4.5 %

## Yeasts

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