

# Kazbek Extra Pils 13

- Gravity **11.7 BLG**
- ABV ---
- IBU **40**
- SRM **6.7**
- 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 **3 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (57.7%)	81 %	4
Grain	Monachijski	2.1 kg (37.8%)	80 %	16
Grain	Steinbach Karamel Pils	0.25 kg (4.5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	37 g	60 min	4.6 %
Boil	Kazbek	62 g	20 min	4.6 %
Boil	Kazbek	25 g	10 min	4.6 %
Boil	Kazbek	37 g	5 min	4.6 %
Dry Hop	Kazbek	50 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- Trudna filtracja  
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