

# Klon Heńka

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **60 C**, Time **15 min**
- Temp **67 C**, Time **45 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **53.7C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **15 min** at **60C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (79.7%)	81 %	4
Grain	Corn, Flaked	0.9 kg (17.9%)	80 %	2
Grain	Weyermann - Carapils	0.12 kg (2.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	8 g	15 min	4.5 %