

# Kukuruźnik

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.6 kg (76.5%) | 81 %  | 4   |
| Grain | Cara-Pils/Dextrine                | 0.15 kg (4.4%) | 72 %  | 4   |
| Grain | Weyermann - Carapils              | 0.15 kg (4.4%) | 78 %  | 4   |
| Grain | Corn, Flaked                      | 0.5 kg (14.7%) | 80 %  | 2   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Mash                | lunga     | 8 g    | 15 min | 11 %       |
| Boil                | lunga     | 16 g   | 40 min | 11 %       |
| Aroma (end of boil) | Tradition | 20 g   | 8 min  | 5.5 %      |
| Whirlpool           | Tradition | 30 g   | 2 min  | 5.5 %      |

## Yeasts

| Name                     | Type  | Form   | Amount | Laboratory  |
|--------------------------|-------|--------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Liquid | 150 ml | Wyeast Labs |