

Mały krecik

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.1 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **60 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.8 kg (92.4%)	81 %	5
Grain	Weyermann - Carapils	0.2 kg (6.6%)	78 %	4
Grain	Viking Caramel Sweet	0.03 kg (1%)	79 %	62

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	10 g	60 min	5.58 %
Boil	Saaz (Czech Republic)	30 g	60 min	3.7 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	20 min	3.7 %
Whirlpool	Saaz (Czech Republic)	15 g	20 min	3.7 %
Dry Hop	Sladek	20 g	3 day(s)	5.58 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	2000 ml	---

Notes

- 62 st dekokcja - 5 litrów doprowadzone do 72 st na 25 minut następnie zagotowane na 15 minut i zwrócone do gara.
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