

# Mega Dobry Pils (robocze)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **5.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **60.7C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (69.7%)	82 %	4
Grain	Monachijski	1 kg (30.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.9 %
Boil	Magnum	5 g	20 min	13.9 %
Boil	Lublin (Lubelski)	20 g	10 min	4.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew NovaLager	Lager	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min