

Mocny Nosacz

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **4.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (82.4%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (11.8%) | 80 % | 16 |
| Sugar | Corn Sugar (Dextrose) | 0.5 kg (5.9%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 30 min | 4.5 % |
| Boil | Hallertauer Mittelfruh | 50 g | 25 min | 3 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 12 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Flavor | Suszona słodka pomarańcza | 100 g | Boil | 10 min |