

Pilsner Dziadikk

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński klepiskowy Bruntal | 2 kg (48.8%) | 78 % | 4 |
| Grain | Strzegom Pilzneński | 1.6 kg (39%) | 78 % | 4 |
| Grain | Carahell | 0.5 kg (12.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| First Wort | Marynka | 15 g | 15 min | 10 % |
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Tradition | 25 g | 15 min | 5.5 % |
| Aroma (end of boil) | Tradition | 20 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|--------|--------|-------------|
| Wyeast - Urquell | Lager | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|--------|
| Fining | Mech | 8 g | Boil | 25 min |