

# pilsner z kezbekiem

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **0 %**
- Size with trub loss **60 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **47.3 liter(s)** of **76C** water or to achieve **69.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński malteurop	10 kg (90.9%)	85 %	4
Grain	karmelowy strzegom	0.5 kg (4.5%)	80 %	30
Grain	monachijski strzegom	0.5 kg (4.5%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	kazbek	40 g	60 min	5.7 %
Boil	lunga	20 g	60 min	9.7 %
Boil	kazbek	50 g	30 min	5.7 %
Boil	saaz	40 g	25 min	3.5 %
Aroma (end of boil)	saaz	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- fermentacja w temp.8°C

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