

# Pilzeńczyk

- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzeński	7.5 kg (85.2%)	81 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (4.5%)	79 %	22
Grain	Weyermann - Carapils	0.8 kg (9.1%)	78 %	4
Grain	Acid Malt	0.1 kg (1.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	60 g	60 min	9.4 %
Boil	Saaz (Czech Republic)	50 g	15 min	4 %
Boil	Saaz (Czech Republic)	50 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Wyszło 23l nastawnej dla pilznera 12 blg i 20.8l nastawnej na ale 13blg  
*Nov 21, 2016, 9:46 PM*