

Polish

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34.3 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69.9%)	81 %	4
Grain	Płatki pszeniczne	1 kg (14%)	60 %	3
Grain	Płatki owsiane	1.15 kg (16.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	38 g	60 min	10.4 %
Boil	Lublin (Lubelski)	25 g	15 min	3.6 %
Boil	Lublin (Lubelski)	25 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis