

Weselny lager Dawid+Grzesiek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **5.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **5 %**
- Size with trub loss **147 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **177.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **105 liter(s)**
- Total mash volume **140 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **105 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **107.1 liter(s)** of **76C** water or to achieve **177.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 25 kg (71.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 5 kg (14.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 5 kg (14.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 60 g | 60 min | 4 % |
| Boil | Saaz (Czech Republic) | 200 g | 60 min | 4.5 % |
| Boil | Hallertau | 90 g | 60 min | 4.5 % |
| Aroma (end of boil) | Puławski | 90 g | 4 min | 4.3 % |
| Aroma (end of boil) | Hallertau Tradition | 90 g | 4 min | 5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 100 g | 4 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 92 g | Fermentis |