

# Altbielitzer Pilsner 11 st.

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.5 kg (76.1%) | 80 %  | 4   |
| Grain | Weyermann -<br>Carapils                   | 0.4 kg (8.7%)  | 78 %  | 4   |
| Grain | Weyermann<br>Monachijski typ I            | 0.7 kg (15.2%) | 79 %  | 16  |

## Hops

| Use for             | Name                     | Amount | Time     | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil                | Magnum                   | 15 g   | 40 min   | 10.5 %     |
| Boil                | Saaz (Czech<br>Republic) | 20 g   | 10 min   | 4.5 %      |
| Boil                | Marynka                  | 30 g   | 10 min   | 6.7 %      |
| Aroma (end of boil) | Lublin (Lubelski)        | 30 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Saaz (Czech<br>Republic) | 20 g   | 5 min    | 4.5 %      |
| Dry Hop             | Saaz (Czech<br>Republic) | 20 g   | 3 day(s) | 4.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g    | Boil    | 10 min |