

BM Pils

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **4.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsneński | 4.5 kg (81.1%) | 81 % | 5 |
| Grain | Weyermann - Monachijski Typ I | 0.5 kg (9%) | 82 % | 14 |
| Grain | Weyermann - Carapils | 0.5 kg (9%) | 78 % | 4 |
| Grain | Weyermann - Zakwaszający | 0.05 kg (0.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|-----------------------|--------|--------|------------|
| Mash | Saaz (Czech Republic) | 20 g | 60 min | 3 % |
| Na początku zacierania, zrobić przerwę 5-10 minutową w temperaturze 52-55 stopni | | | | |
| Boil | Marynka | 30 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 3 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 3 % |

| | | | | |
|---------------------|-----------------------|------|-------|-----|
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 3 % |
| Whirlpool | Saaz (Czech Republic) | 10 g | 1 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP940 - Mexican Lager Yeast | Lager | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|---|----------------|--------|----------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Przed dodaniem zalać połową szklanki ciepłej wody na 30 minut | | | | |
| Other | Glukoza | 114 g | Bottling | --- |

Notes

- Fermentacja:
 - Burzliwa 10°C ok. 14 dni
 - Leżakowanie 2°C ok. 21 dni

Po zabutelkowaniu zostawić w temperaturze ok. 10°C na co najmniej 4 tygodnie
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