

# dyszka

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **38**
- SRM **3.8**
- 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 **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **34.2 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.2 kg (87.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	35 g	60 min	12 %
Boil	Sybilla	30 g	30 min	4.5 %
Boil	Sybilla	38 g	10 min	4.5 %
Boil	styrian eureka	10 g	10 min	13 %