

katowicer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **43**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.2 kg (80%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.15 kg (5.5%) | 78 % | 4 |
| Grain | Monachijski | 0.3 kg (10.9%) | 80 % | 16 |
| Grain | Acid Malt | 0.1 kg (3.6%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Chinook | 18 g | 60 min | 11.1 % |
| Aroma (end of boil) | żatecki | 17 g | 5 min | 3.43 % |
| Aroma (end of boil) | Hallertau Spalt Select | 17 g | 5 min | 4 % |

Yeasts

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