

# 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  |