

krakowski pils

- Gravity **12.9 BLG**
- ABV ---
- IBU **40**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4.5 kg (88.2%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.8%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 10 g | 30 min | 10 % |
| Boil | Saaz (Czech Republic) | 20 g | 25 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 10 g | Fermentis |

Notes

- wyszło 47 butelek 0,5, zabutelkowane 13.12.2016, z dodatkiem 140 gram cukru, tydzień w temp.19-20, przeniesione do piwnicy do temp 5-6 stopni
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