

Lager na początek sezonu

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **46.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **42.6 liter(s)**

Steps

- Temp **65 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **35.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **46.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.2 kg (59.2%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (35.2%) | 79 % | 16 |
| Grain | Viking Dekstrynowy | 0.3 kg (4.2%) | 79 % | 13 |
| Grain | Melanoiden Malt | 0.1 kg (1.4%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort | Marynka | 25 g | 90 min | 9.2 % |
| Boil | Marynka | 5 g | 35 min | 9.2 % |
| Boil | Lublin (Lubelski) | 33 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 33 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 33 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|--------|--------|------------|
| WLP830 - German Lager Yeast | Lager | Liquid | 120 ml | --- |

| | | | | |
|------------------------------|-------|--------|--------|-----|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 120 ml | --- |
|------------------------------|-------|--------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Fining | whirlfloc tablets | 1.23 g | Boil | 15 min |