

Nowy początek pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|--------------|-------|-----|
| Grain | pils | 2.5 kg (98%) | 82 % | 4 |
| Grain | Melanoiden Malt | 0.05 kg (2%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.8 % |
| Boil | Sladek | 15 g | 30 min | 8.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 1 min | 3.5 % |

Yeasts

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