

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