

# O! Pils v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (90.9%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (7.6%)	78 %	4
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	60 g	60 min	4.6 %
Boil	Kazbek	20 g	20 min	4.6 %
Aroma (end of boil)	Kazbek	20 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gestwa W34/70	Lager	Slant	500 ml	Browar Sady

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	1 g	Boil	5 min

## Notes

- Dodatek kwasu mlekowego do wody podczas wysładzania - 5ml  
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