

One pils please

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (96.2%) | 81 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (3.8%) | 81 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| First Wort | Hallertau Tradition | 15 g | 95 min | 5.6 % |
| Boil | Perle | 10 g | 30 min | 5.4 % |
| Boil | Perle | 10 g | 15 min | 5.4 % |
| Aroma (end of boil) | Perle | 10 g | 5 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Lutra od Rune | Ale | Dry | 10 g | Rune |

Notes

- 1.5l starter.

Warzone 11.01.2024 r.

12 blg, drożdże zadane w 18 st.
Jan 11, 2024, 10:02 AM