

Pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **48.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **53 C**, Time **60 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **20 min**
- Temp **73 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **60 min** at **53C**
- Keep mash **15 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **60 min** at **73C**
- Keep mash **15 min** at **76C**
- Keep mash **20 min** at **100C**
- Keep mash **15 min** at **100C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **48.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	9 kg (90%)	82 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (5%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.5 kg (5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	40 g	80 min	11 %
Boil	Marynka	20 g	20 min	10 %
Boil	Junga	30 g	5 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	0 min	2.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	6 g	Mash	60 min

Notes

- 53°C-wsypane słydy i od razu 1/3 do dekokcji

Dekokt 1 : -> 62°C-15min , 72°C-15min, gotowanie 10min zawrócenie dekoktu i mam 62°C po 20min kolejna dekokcja

Dekokt 2: ->72°C-10min, gotowanie 20min, zawrócenie dekoktu i pogrzenie do 73°C

73°C ->71°C - 50min

72°C->76°C

76°C- 15min

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