

PILS #22 12°

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **628.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **393.8 liter(s)**
- Total mash volume **506.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Bohemian Floor Pilsner Weyermann | 89 kg (79.1%) | 79 % | 3.75 |
| Grain | Pilzneński Weyermann | 9 kg (8%) | 80.5 % | 3.5 |
| Grain | Maris Otter Fawcett | 2.5 kg (2.2%) | 80 % | 6.25 |
| Grain | Monachijski Weyermann | 5 kg (4.4%) | 78 % | 15 |
| Grain | Carahell | 7 kg (6.2%) | 74 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Magnat | 420 g | 60 min | 17.2 % |
| Whirlpool | Lubelski | 2200 g | 15 min | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|--------|---------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 2000 ml | White Labs |

Notes

- Zgłoszenie 12°P

Zasyp dziwny bo sprzątanie resztek z magazynu
Jul 30, 2024, 5:17 PM