

# Pilsner Dziadikk

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński klepiskowy Bruntal	2 kg (48.8%)	78 %	4
Grain	Strzegom Pilzneński	1.6 kg (39%)	78 %	4
Grain	Carahell	0.5 kg (12.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	15 g	15 min	10 %
Boil	Marynka	25 g	60 min	10 %
Boil	Tradition	25 g	15 min	5.5 %
Aroma (end of boil)	Tradition	20 g	0 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Urquell	Lager	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	8 g	Boil	25 min