

Pilzner

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (93.8%)	80.5 %	4.5
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	50 g	90 min	3.5 %
Boil	Saaz (Czech Republic)	25 g	30 min	3.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	0 min	3.5 %
Boil	East Kent Goldings	15 g	90 min	5.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech	10 g	Boil	10 min

Notes

- dekokt po przerwie scukrzającej 1/3 podnosimy do 72 do negatywnej próby jodowej i gotujemy 30min.
potem dodajemy do zacieru i temp ustalamy na 72
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