

piwesio

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (83.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (16.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 12.6 % |
| Aroma (end of boil) | saaz | 20 g | 20 min | 2.98 % |
| Aroma (end of boil) | saaz | 20 g | 5 min | 2.98 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-------|-------|--------|------------|
| novalager | Lager | Slant | 150 ml | --- |