

# polotmavé VII Flisacki

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **14**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (73.4%)	81 %	4
Grain	Strzegom Wiedeński	0.7 kg (12.8%)	79 %	10
Grain	Caramunich® typ I	0.3 kg (5.5%)	73 %	80
Grain	Castle Cara Ruby	0.3 kg (5.5%)	78 %	120
Grain	Strzegom pszenica prażona	0.15 kg (2.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	Saaz (Czech Republic)	20 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %

## Notes

- carafa na 5 min wygrzew, tylko dla koloru, woda orzeska z kranu  
*Aug 1, 2021, 9:47 PM*