

## Styrian 2

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- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **4.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4.5 kg (90%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (5%) | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.25 kg (5%) | 75 %  | 30  |

### Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Magnum          | 10 g   | 60 min   | 13.5 %     |
| Boil                | Herkules        | 10 g   | 30 min   | 17.4 %     |
| Boil                | Styrian Golding | 25 g   | 5 min    | 3.6 %      |
| Aroma (end of boil) | Styrian Golding | 25 g   | 0 min    | 3.6 %      |
| Dry Hop             | Styrian Golding | 50 g   | 3 day(s) | 3.6 %      |

### Yeasts

| Name                    | Type  | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa - Czech Pilsner | Lager | Dry  | 11 g   | Gozdawa    |