

Wedzony Pils Hamar

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **40**
- SRM **5.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Cara-Pils/Dextrine | 3 kg (37.5%) | 72 % | 4 |
| Grain | Słód CHÂTEAU PEATED | 2.5 kg (31.3%) | 80 % | 4 |
| Grain | Munich Malt | 0.5 kg (6.3%) | 80 % | 18 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (6.3%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.25 kg (3.1%) | 80 % | 2 |
| Grain | Rye, Flaked | 0.25 kg (3.1%) | 78.3 % | 4 |
| Grain | Wheat, Flaked | 0.25 kg (3.1%) | 77 % | 4 |
| Grain | Barley, Flaked | 0.25 kg (3.1%) | 70 % | 4 |
| Sugar | Brown Sugar, Light | 0.5 kg (6.3%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lomik | 25 g | 30 min | 3.8 % |
| Boil | Puławski | 25 g | 30 min | 4.3 % |
| Aroma (end of boil) | Lomik | 25 g | 15 min | 3.8 % |

| | | | | |
|-----------|----------|------|-------|-------|
| Whirlpool | Puławski | 25 g | 1 min | 4.3 % |
|-----------|----------|------|-------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|---------|--------|
| Spice | sol | 3 g | Boil | 90 min |

Notes

- test
fermentacja w 14-15C
Mar 11, 2021, 12:25 AM