

# Żywiec

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **74 C**, Time **45 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **74C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilszneński	4 kg (84.2%)	81 %	4
Grain	Viking Malt Monachijski typ I	0.5 kg (10.5%)	79 %	16
Grain	Viking Malt Caramel Pale	0.25 kg (5.3%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	90 min	7.3 %
Boil	Lublin (Lubelski)	20 g	90 min	3.7 %
Boil	Lublin (Lubelski)	10 g	60 min	3.7 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	5 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis