Pils 17-09-2021 r

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(100%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	80 g	2 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	833.33 ml	White Labs

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- 9 Stopni przez 20 dni.

  drożdże zadane w 8 stopniach . Temperatura zbita do 8. po 14 dnia do 11.
  Sep 8, 2021, 8:25 AM