

Farmacias Pilsner Vol 1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel HT MAGNUM	10 g	90 min	10.7 %
Boil	Chmiel East Kent Golding	27 g	50 min	5.5 %
Boil	Chmiel East Kent Golding	50 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre
Kultura startowa na cukrze				

Notes

- Wysładzanie 10l 78C

Nastaw brzeczki 01.04
Fermentacja burzliwa 6-10C 16dni
Fermentacja cicha 10C 9dni
25.04 rozlew do butelek
Apr 7, 2020, 9:06 AM