I jeszcze jeden...

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(89.3%)*	81 %	4
Grain	Strzegom Monachijski typ I	0.3 kg *(5.4%)*	79 %	16
Grain	Viking Dekstrynowy	0.2 kg *(3.6%)*	79 %	13
Grain	Weyermann - Melanoiden Malt	0.1 kg *(1.8%)*	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	90 min	12 %
Boil	Lublin (Lubelski)	25 g	40 min	4 %
Boil	Lublin (Lubelski)	25 g	25 min	4 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

WLP800 - Pilsner Lager Yeast	Lager	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	3 g	Boil	15 min