Pils K 12,5 Blg wer. 2.0

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.5 kg *(67.2%)*	80 %	4
Grain	Cara-Pils/Dextrine	1 kg *(14.9%)*	72 %	4
Grain	Rice, Flaked	1 kg *(14.9%)*	70 %	2
Grain	Weyermann - Acidulated Malt	0.2 kg *(3%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	9.7 %
Boil	styrian wolf	30 g	15 min	7.2 %
Aroma (end of boil)	styrian wolf	60 g	5 min	7.2 %
Aroma (end of boil)	Zula Polish Hops	60 g	5 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Wyeast - Bohemian Lager	Lager	Liquid	500 ml	Wyeast Labs

Notes

- Drożdże - gęstwa drugie pokolenie
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