

## #103 Czwarte zwykłe piwo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22.6 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **75.6 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount     | Yield | EBC |
|-------|----------------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt             | 2 kg (40%) | 80 %  | 4   |
| Grain | Viking Pilsner malt              | 2 kg (40%) | 82 %  | 4   |
| Grain | Viking Malt<br>Monachijski jasny | 1 kg (20%) | 80 %  | 15  |

### Hops

| Use for             | Name                                  | Amount | Time   | Alpha acid |
|---------------------|---------------------------------------|--------|--------|------------|
| Boil                | Styrian Goldings<br>SLO 2020 granulát | 25 g   | 60 min | 5.6 %      |
| Boil                | Styrian Goldings<br>SLO 2020 granulát | 25 g   | 30 min | 5.6 %      |
| Aroma (end of boil) | Styrian Goldings<br>SLO 2020 granulát | 50 g   | 10 min | 5.6 %      |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory       |
|--------------------------|------|-------|--------|------------------|
| FM42 Stare<br>Nadreńskie | Ale  | Slant | 60 ml  | Fermentum Mobile |