

#188 Trzynaste zwykłe piwo

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **6 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **57.1C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Malt pilzneński | 3.9 kg (84.8%) | 80 % | 4 |
| Grain | Viking Malt monachijski jasny | 0.7 kg (15.2%) | 79 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|---------|------------|
| Boil | Žatecki CZ 2022 | 50 g | 120 min | 3.24 % |
| Boil | Žatecki CZ 2022 | 50 g | 30 min | 3.24 % |
| Aroma (end of boil) | Žatecki CZ 2022 | 50 g | 1 min | 3.24 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------------|
| FM704 Lutra kveik | Ale | Liquid | 40 ml | Fermentum Mobile |