

# Dyszka-zadyszka

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **43**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **42 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **46.4C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3.2 kg (83.1%) | 80 %  | 4   |
| Grain | Strzegom Karmel 30          | 0.3 kg (7.8%)  | 75 %  | 30  |
| Grain | Strzegom Pszeniczny         | 0.2 kg (5.2%)  | 81 %  | 6   |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (3.9%) | 80 %  | 6   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnat  | 30 g   | 80 min | 11.2 %     |
| Aroma (end of boil) | Oktawia | 30 g   | 5 min  | 7.1 %      |

## Yeasts

| Name                        | Type  | Form | Amount | Laboratory |
|-----------------------------|-------|------|--------|------------|
| LalBrew Diamond Lager Yeast | Lager | Dry  | 22 g   | uwodnione  |