

## Dziesiątkowe Wariacje II

- Gravity **10.2 BLG**
- ABV ---
- IBU **34**
- SRM **3.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **55 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (93.5%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.15 kg (3.9%)	80 %	6
Grain	Melanoiden Malt	0.1 kg (2.6%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	30 g	60 min	6.3 %
Boil	Sladek	20 g	20 min	6.3 %
Aroma (end of boil)	Sladek	20 g	10 min	6.3 %
Aroma (end of boil)	Sladek	30 g	0 min	6.3 %

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Fining	Żelatyna	5 g	Secondary	5 day(s)