

# Ella Pilsner Dymiony

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **5.4 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ireks Pilsner Malt	2 kg (30.8%)	83 %	3
Grain	Lager	2 kg (30.8%)	80 %	2
Grain	Simpsons Best Pale Ale	2 kg (30.8%)	85 %	5
Grain	Weyermann - Smoked Malt	0.5 kg (7.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	50 min	16.3 %
Boil	Ella (AUS)	30 g	10 min	15.4 %
Whirlpool	Ella (AUS)	40 g	5 min	15.4 %
Dry Hop	Ella (AUS)	30 g	4 day(s)	15.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Lager	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Protafloc	0.5 g	Boil	15 min