

# Full aroma hops

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **73**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0.5 %**
- Size with trub loss **27.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	80 min	12.7 %
Boil	Lublin (Lubelski)	50 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Lager	Dry	11 g	Fermentis

## Notes

- Lubelski na saaz  
Dobra goryczka ale obniżył bym poziom na 30-40 ibu  
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