

# jasny pils zacier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **54.9C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilzneński              | 4 kg (76.2%)   | 81 %  | 4   |
| Grain | Weyermann - Vienna Malt | 1 kg (19%)     | 81 %  | 8   |
| Grain | Weyermann - Carapils    | 0.25 kg (4.8%) | 78 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Target    | 10 g   | 45 min | 11.5 %     |
| Boil    | Magnum    | 15 g   | 45 min | 10.5 %     |
| Boil    | izabella  | 20 g   | 30 min | 5.1 %      |
| Boil    | Tradition | 20 g   | 20 min | 4.3 %      |
| Boil    | izabella  | 20 g   | 20 min | 5.1 %      |
| Boil    | Tradition | 20 g   | 10 min | 4.3 %      |
| Boil    | izabella  | 20 g   | 10 min | 5.1 %      |
| Boil    | Tradition | 20 g   | 5 min  | 4.3 %      |
| Boil    | izabella  | 20 g   | 5 min  | 5.1 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |