

## #? Jedenastka

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **47**
- SRM **4.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.8 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **5 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **55 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (87%)	81 %	4
Grain	Monachijski	0.3 kg (13%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %
Aroma (end of boil)	Hersbrucker	25 g	5 min	4.3 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	100 ml	Fermentum Mobile

### Notes

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