

# krecik nieco wybielony (poltmave)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **14.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **10.9 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (90.9%)	81 %	4
Grain	Caramunich® typ I	0.15 kg (6.2%)	73 %	80
Grain	weyermann Czekoladowy ciemny pszeniczny	0.07 kg (2.9%)	68 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.9 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	2.95 %
Whirlpool	Saaz (Czech Republic)	25 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
danstar - diamond lager	Lager	Dry	23 g	---