

# krecik nieco wybielony (poltmave)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **13.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (90.6%)	81 %	4
Grain	Caramunich® typ I	0.2 kg (7%)	73 %	80
Grain	weyermann Czekoladowy ciemny pszeniczny	0.07 kg (2.4%)	68 %	1050

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	22 g	60 min	6.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	2.95 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1500 ml	---