

# Kukuruźnik

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.6 kg (76.5%)	81 %	4
Grain	Cara-Pils/Dextrine	0.15 kg (4.4%)	72 %	4
Grain	Weyermann - Carapils	0.15 kg (4.4%)	78 %	4
Grain	Corn, Flaked	0.5 kg (14.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	8 g	15 min	11 %
Boil	lunga	16 g	40 min	11 %
Aroma (end of boil)	Tradition	20 g	8 min	5.5 %
Whirlpool	Tradition	30 g	2 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	150 ml	Wyeast Labs