

Leszek zielony

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (66%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (28.3%) | 85 % | 7 |
| Grain | Acid Malt | 0.1 kg (1.9%) | 58.7 % | 6 |
| Grain | Munich malt | 0.2 kg (3.8%) | 78 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 7.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 15 min | 3.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 0 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | --- |