

# Mocny Nosacz

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (82.4%)	80 %	5
Grain	Monachijski	1 kg (11.8%)	80 %	16
Sugar	Corn Sugar (Dextrose)	0.5 kg (5.9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Boil	Hallertauer Mittelfruh	50 g	25 min	3 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	12 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona słodka pomarańcza	100 g	Boil	10 min