

# Nowofalowy pils, biab

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (95.5%) | 81 %  | 4   |
| Grain | Carahell   | 0.15 kg (4.5%) | 77 %  | 26  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Simcoe            | 15 g   | 15 min | 2.2 %      |
| Boil    | simcoe            | 15 g   | 1 min  | 2.2 %      |
| Boil    | Falconer's Flight | 15 g   | 15 min | 10.5 %     |
| Boil    | Falconer's Flight | 15 g   | 1 min  | 10.5 %     |
| Boil    | Idaho 7           | 10 g   | 15 min | 12 %       |
| Boil    | Idaho 7           | 15 g   | 1 min  | 12.7 %     |
| Boil    | Idaho 7           | 5 g    | 40 min | 12.7 %     |