

pils 23/1

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (12.3%) | 79 % | 22 |
| Grain | caramel pills Bestmalz | 0.6 kg (9.2%) | 80 % | 5 |
| Adjunct | zakwaszający | 0.1 kg (1.5%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.5 % |
| Boil | Marynka | 10 g | 20 min | 9.5 % |
| Boil | Sybilla | 20 g | 20 min | 5.7 % |
| Boil | Sybilla | 30 g | 10 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-------|-----|------|-----|
| Gozdawa - Czech Pilsner CP 18 | Lager | Dry | 20 g | --- |
|-------------------------------|-------|-----|------|-----|

Notes

- Zacieranie dekokcyjne jednowarowe, po podgrzaniu do 62* (21 min.) odebrać 4 litry zacieru , podgrzać do 72* i pozostawić na 15 min. Po tym czasie doprowadzić do wrzenia i gotować przez 20 min. Przełać porcjami do pozostałej części zacieru.
Feb 18, 2023, 7:12 AM