

Pils dagome

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 4.5 kg (84.9%) | 80.5 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (9.4%) | 78 % | 4 |
| Grain | Monachijski | 0.3 kg (5.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Sybilla | 15 g | 30 min | 6 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Boil | Sybilla | 25 g | 1 min | 6 % |
| Boil | Oktawia | 20 g | 1 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 1 min | 4 % |

Yeasts

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

| | | | | |
|---------------------|-------|--------|--------|-----|
| wyeast munich lager | Lager | Liquid | 100 ml | --- |
|---------------------|-------|--------|--------|-----|

Notes

- Zacieranie
 - słód do 16 litrów wody o temp. 45 st.C
 - 53 st.C - 15 min
 - 63-62 st.C - 20 mindekokt 1/3 podgrzewam do 72 st.C - 10 min
dekokt podgrzewam do wrzenia - 20 min
 - reszta cały czas w 63-62 st.Cdekokt małymi porcjami wlewam do zacieru głównego
 - 73-71 st.C - 40 min
 - 75 st.C i filtracja*Sep 21, 2018, 2:22 PM*