

Pils hamar

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara-Pils/Dextrine	6 kg (100%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	45 min	4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	20 g	1 min	4 %
Dry Hop	Lublin (Lubelski)	20 g	5 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	Fermentis

Notes

- Fermentacja burzliwa w temperaturze 12C
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