

Pils Jacka

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (66.2%) | 81 % | 4 |
| Grain | Monachijski | 1.4 kg (23.2%) | 80 % | 16 |
| Grain | Pszeniczny | 0.25 kg (4.1%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.27 kg (4.5%) | 78 % | 4 |
| Grain | Weyermann - Zakwaszajacy | 0.12 kg (2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Magnat | 12 g | 70 min | 11.2 % |
| Boil | Magnat | 11 g | 40 min | 11.2 % |
| Boil | Sybilla | 11 g | 30 min | 3.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |