

Pils pszeniczny na niemickim chmielu

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10%) | 79 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 30 g | 60 min | 9 % |
| Boil | Tettanger Blanc | 25 g | 15 min | 3.9 % |
| Boil | Tettanger Blanc | 25 g | 5 min | 3.9 % |
| Whirlpool | Tettanger Blanc | 50 g | 5 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| FM30 Bohemska rapsodia | Lager | Slant | 200 ml | --- |