

Pils V1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (80.4%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (12.5%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (5.4%) | 78 % | 4 |
| Grain | zakwaszający | 0.1 kg (1.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 22 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 30 g | 25 min | 3.4 % |
| Boil | Magnum | 5 g | 60 min | 12 % |
| Boil | Saaz (Czech Republic) | 20 g | 0 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 50 ml | Wyeast Labs |
| Wyeast - Budvar | Lager | Liquid | 50 ml | Wyeast Labs |

Notes

- - słód do wody o temp. 45 st.C
- 53 st.C - 15 min
- 62 st C - 5 min

Dekokt : -> 63-62 st.C - 10 min, 72°C-15min, potem do wrzenia 10-20 min, zawrócenie dekoktu i mam 72°C
73°C ->71°C - 40min

72°C->76°C - 10 min
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- Burzliwa - 14dni -temp.10 *C + 1 doba na koniec w 15*C

Cicha - 23-30 dni -8* C
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- Refermentacja ok 125g
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