

Pilsner 12

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **5.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.7 kg (75.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (16.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.4 kg (8.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| First Wort | Saaz (Czech Republic) | 20 g | 50 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis |

Notes

- Schłodzić do 10st i zadać drożdże. Fermentować w 10st przez dwa dni, następnie podnieść do 14st. Kiedy fermentacja się skończy (ok 7-10dni), schłodzić do 8st i poczekać 1 dzień. Obniżyć do 2st na cichą i utrzymywać ok 10 dni. Schłodzić do -1st na 5 dni. Nagazować 4,7g/l CO₂
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