

# Pilsner na beczce grudniowy24

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **5.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.5%)	80 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	viking malt red active	0.52 kg (8.7%)	70 %	40
Grain	Pszeniczny	0.86 kg (14.4%)	80 %	4
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	25 min	7.9 %
Boil	Hallertau Blanc	30 g	30 min	8.4 %
Boil	Saaz (Czech Republic)	50 g	15 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min

### Notes

- wodka, picie bedzie gradobicie.. zamiast 30g marynka poszło 50g... wyjete po 20 min, reszta chmieli bez zmian\  
*Dec 9, 2023, 1:13 AM*