

Pilsner Nanudy v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **6.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (75.8%)	82 %	4
Grain	Acid Malt	0.2 kg (3%)	58.7 %	6
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400
Grain	Platki owsiane	0.3 kg (4.5%)	60 %	3
Grain	Viking Pale Ale malt	1 kg (15.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka allegro	25 g	60 min	8.6 %
Boil	lunga	15 g	30 min	10.3 %
Boil	Saaz (Czech Republic)	30 g	10 min	5.2 %
Boil	Lublin (Lubelski)	30 g	10 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
safLager s-189	Lager	Dry	11 g	---