

# pilzneniski prazdroj Lubelski Magnat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **45 min** at **72C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (69.2%)	81 %	4
Grain	Carabody	0.2 kg (7.7%)	71 %	8
Grain	Monachijski	0.6 kg (23.1%)	75 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.7 %
Aroma (end of boil)	Lublin (Lubelski) PH	30 g	5 min	5.3 %
Dry Hop	Lublin (Lubelski) PH	50 g	5 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	55.56 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	0.56 g	Boil	5 min