

Pilzner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (76.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (7.7%) | 75 % | 15 |
| Grain | Weyermann - Carapils | 0.4 kg (7.7%) | 75 % | 5 |
| Grain | Pszeniczny | 0.2 kg (3.8%) | 80 % | 5 |
| Grain | Zakwaszający | 0.2 kg (3.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Sladek | 40 g | 60 min | 6 % |
| Boil | Saaz (Czech Republic) | 50 g | 30 min | 3 % |
| Boil | Saaz (Czech Republic) | 100 g | 1 min | 3 % |
| Boil | Sladek | 10 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|----------|
| Fining | Irish Moss | 5 g | Boil | 5 min |
| Fining | żelatyna | 2 g | Secondary | 2 day(s) |
| Water Agent | gips | 0.7 g | Mash | 1 min |
| Water Agent | gorzka sól | 0.5 g | Mash | 1 min |
| Water Agent | sól kuchenna | 0.3 g | Mash | 1 min |
| Water Agent | chlerek wapnia | 0.8 g | Mash | 1 min |
| Water Agent | kredy | 1 g | Mash | 1 min |
| Water Agent | kwask fosforowy | 2 g | Mash | 1 min |
| Other | Pożywka | 2 g | Mash | 1 min |

Notes

- Woda Destylowana

54°C-wsypane słydy i 1/3 do dekokcji

Dekokt 1 : -> 62°C-15min , 72°C-15min, gotowanie 15min zawrócenie dekoktu i 64°C po 15min kolejna dekokcja

Dekokt 2: ->72°C-10min, gotowanie 15min, zawrócenie dekoktu i pogrzenie do 74°C

74°C ->70°C - 30min

76°C- 15min

79 °C Mash out

do wyśładzania kwas fosforowy.

Burzliwa - 21dni - temp.9* C

Diacetylowa - 4-7 dni - temp.15* C

Leżakowanie - 2-3 miesiące - temp. 2* C

Butelkowanie.

Refermentacja 14 dni - temp. 12 * C

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