

# Piwo to ma być piwo

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **3.4**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (85.4%)	81 %	4
Grain	Strzegom Wiedeński	0.35 kg (8.5%)	79 %	10
Grain	Weyermann - Carapils	0.25 kg (6.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	5.2 %
Boil	Saaz (Czech Republic)	20 g	20 min	5.2 %
Aroma (end of boil)	Saaz (Czech Republic)	70 g	1 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	19.32 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia 33%	5 g	Mash	90 min