

# Piwutko PR11

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.63 kg (86.6%)	80.5 %	2
Grain	BESTMALZ - Best Minich	0.75 kg (11.5%)	80.5 %	16
Grain	Karamel Pils Steinbach	0.12 kg (1.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zatecki czerweniak	15 g	90 min	5 %
Boil	Zatecki czerweniak	15 g	45 min	5 %
Boil	Premiant	16.25 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	25 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	2.5 g	Boil	15 min
Other	Aromazyne	1.25 g	Primary	7 day(s)