

warka33

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|--------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (52.2%) | 81 % | 4 |
| Grain | Słód CHÂTEAU PEATED | 0.85 kg (14.8%) | 80 % | 4 |
| Grain | Castlemalting - Cara Clair | 0.25 kg (4.3%) | 78 % | 4 |
| Grain | honey malt | 0.25 kg (4.3%) | --- % | 12 |
| Grain | Weyermann - Carapils | 0.25 kg (4.3%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.25 kg (4.3%) | 80 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.3 kg (5.2%) | 85 % | 5 |
| Grain | BESTMALZ - Bestt Pale Ale | 0.6 kg (10.4%) | 80.5 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 40 g | 40 min | 3.75 % |
| Boil | Mosaic | 20 g | 10 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- pred gotowaniem 1048-12blg
po gotowaniu 1052-13blg
Nov 30, 2018, 2:43 PM