

# Weselna wesola Łania

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **5.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **140 liter(s)**
- Trub loss **5 %**
- Size with trub loss **147 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **177.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **93 liter(s)**
- Total mash volume **124 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **93 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **115.1 liter(s)** of **76C** water or to achieve **177.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	25 kg (80.6%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (6.5%)	79 %	10
Grain	Viking malt karmel 50	4 kg (12.9%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	200 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	60 g	Fermentis