

Wolsztyńskie z Ostropestem 24.02.2022

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **43 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **58C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **45 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (90%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (10%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	33 g	60 min	7 %
Boil	Zula	60 g	40 min	8.3 %
Boil	Saaz	45 g	20 min	7.8 %
Boil	Ostropest	0.5 g	10 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	150 ml	Fermentum Mobile