

#28 pils 10

- Gravity **11.2 BLG**
- ABV ---
- IBU **30**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **58.7C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (73.5%)	81 %	5
Grain	Weyermann - Carapils	0.25 kg (7.4%)	78 %	4
Grain	zakwaszajacy	0.2 kg (5.9%)	71 %	4
Grain	Monachijski	0.45 kg (13.2%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13 %
Boil	Saaz (Czech Republic)	15 g	60 min	3.1 %
Boil	Saaz (Czech Republic)	15 g	15 min	3.1 %
Boil	Saaz (Czech Republic)	20 g	5 min	3.1 %
Whirlpool	saaz	0 g	15 min	1 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min
Water Agent	gips	5 g	Mash	60 min

Notes

- Słody
słód pilzneński Weyermann 4,0kg
słód monachijski Weyermann 0,8kg
słód Carapils 0,3kg
słód zakwaszający 0,05kg
Chmiele
Chmiel Magnum - 10g
Chmiel Saaz - 50g
Drożdże
Drożdże Wyeast 2278 Czech Pils
Inne dodatki
mech irlandzki 7g
Zacieranie

24l wody zacierania

- 55°C - 10min
- 63°C - 20min
- Odebrana 1/3 zacieru
- 72°C - 20 min. dekokt
- 100°C - 15 min dekokt
- 72°C - 25 min
- 76°C - 5 min

Wysładzanie

Wodą 76°C, do uzyskania 37 l brzezki
Czas gotowania

80 minut
Chmielenie

80 min - 10g Magnum
60 min - 15g Saaz
10 min - 15g Saaz
0 min - 20g Saaz
Inne

Mech Irlandzki - 7g - 15 min
Fermentacja

Fermentacja burzliwa - 10°C - 18 dni
Lagerowanie - 0-2°C - 20 dni
Leżakowanie - 2-4°C - około 4 miesiące
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