

#126 113+13 = Siódme zwykłe piwo

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **6 %**
- Size with trub loss **31.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75.6 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **75.6C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt pilzneński	5 kg (83.3%)	80 %	5.5
Grain	Viking Malt Monachijski jasny	1 kg (16.7%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings SLO 2020 granulat	25 g	60 min	5.6 %
Boil	Styrian Goldings SLO 2020 granulat	25 g	30 min	5.6 %
Aroma (end of boil)	Styrian Goldings SLO 2020 granulat	50 g	10 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand LalBrew Köln Koelsch	Ale	Dry	22 g	Lallemand

Notes

- Do powyższego czterolitrowy starter z 0.5 kg sproszkowanego ekstraktu jasnego.
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