

#56 Pils Weizen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	1.27 kg (24.1%)	82 %	6
Grain	Malteurop Wheat	4 kg (75.9%)	86.8 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	12.9 %
Boil	Chinook PL	25 g	30 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Puławski	25 g	0 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	500 ml	Fermentum Mobile