

## #81 Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.2**
- 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 **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Malteurop Lager      | 4.5 kg (81.8%) | 82 %   | 3   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%)  | 78 %   | 4   |
| Grain | Malteurop Wheat      | 0.5 kg (9.1%)  | 86.8 % | 5   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 25 g   | 60 min | 13.5 %     |
| Boil    | Lublin (Lubelski) | 25 g   | 30 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 10 min | 4 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 0 min  | 4 %        |

### Yeasts

| Name                              | Type  | Form  | Amount | Laboratory |
|-----------------------------------|-------|-------|--------|------------|
| Wyeast 2782 PC Staro-Prague Lager | Lager | Slant | 150 ml | Wyeast     |