

# chełmek pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (94.3%)	80.5 %	4
Grain	Weyermann - Carapils	0.15 kg (5.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	10.6 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.4 %

## Yeasts

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