

# Game over pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87%)	90 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.7%)	85 %	16
Grain	carabody	0.25 kg (4.3%)	--- %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	35 g	90 min	10.6 %
Boil	Oktawia	10 g	30 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	1 min	7.1 %
Dry Hop	Oktawia	10 g	---	7.1 %
Dry Hop	Premiant	5 g	---	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis