

# One pils please

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (96.2%)	81 %	4
Grain	Weyermann - Melanoiden Malt	0.1 kg (3.8%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Hallertau Tradition	15 g	95 min	5.6 %
Boil	Perle	10 g	30 min	5.4 %
Boil	Perle	10 g	15 min	5.4 %
Aroma (end of boil)	Perle	10 g	5 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra od Rune	Ale	Dry	10 g	Rune

## Notes

- 1.5l starter.

Warzone 11.01.2024 r.

12 blg, drożdże zadane w 18 st.  
*Jan 11, 2024, 10:02 AM*