

Pils 1.0

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **39.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (84.6%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	70 min	4 %
Boil	Saaz (Czech Republic)	30 g	40 min	4 %
Boil	Saaz (Czech Republic)	30 g	30 min	4 %
Boil	Saaz (Czech Republic)	10 g	30 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4 %
Whirlpool	Saaz (Czech Republic)	40 g	20 min	4 %

Dry Hop	Saaz (Czech Republic)	100 g	3 day(s)	4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
California lager M54	Lager	Dry	10 g	---
Wyeast - California Lager	Lager	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min