

Pils 1.4

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (79.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (11.6%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4
Grain	Carahell	0.2 kg (2.9%)	77 %	26
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	60 min	13 %
Boil	Tradition	20 g	50 min	6 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.12 %
Boil	Perle	20 g	0 min	7 %
Dry Hop	Tradition	10 g	10 day(s)	5.5 %

Dry Hop	Saaz (Czech Republic)	10 g	10 day(s)	4.5 %
Dry Hop	Perle	10 g	10 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	300 ml	Fermentum Mobile