

## pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **2.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **62 C**, Time **90 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pizeński	5 kg (100%)	100 %	2.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
34-70	Lager	Dry	23 g	fer