

## Pils 2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **47.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **28.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **47.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (79.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (11.4%)	79 %	10
Grain	Strzegom Monachijski typ I	0.4 kg (4.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.4 kg (4.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond	Lager	Dry	22 g	Lallemand