

## Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	6 kg (92.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.7%)	79 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4 %
Boil	Marynka	30 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	20 g	30 min	4 %
Boil	Marynka	0 g	30 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	10 ml	White Labs