

## Pils

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **5.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **58 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **15 min** at **58C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (89.3%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.9%)	78 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	0 min	6.1 %
Boil	Saaz (Czech Republic)	20 g	0 min	4.3 %
Boil	Premiant	20 g	0 min	7.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile