

## pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **51 C**, Time **15 min**
- Temp **68 C**, Time **45 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **45 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount     | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (75%) | 81 %  | 4   |
| Grain | Weyermann - Vienna Malt           | 1 kg (25%) | 81 %  | 8   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Premiant              | 20 g   | 60 min | 9.9 %      |
| Boil    | Premiant              | 15 g   | 30 min | 9.9 %      |
| Boil    | Saaz (Czech Republic) | 35 g   | 15 min | 4.38 %     |
| Boil    | Saaz (Czech Republic) | 35 g   | 5 min  | 4.38 %     |

### Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 200 ml | Fermentum Mobile |