

## Pils 38

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **27.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (90.9%)  | 82 %  | 4   |
| Grain | Viking Vienna Malt  | 0.5 kg (9.1%) | 79 %  | 7   |

### Hops

| Use for    | Name                  | Amount | Time   | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Zula                  | 25 g   | 75 min | 13.3 %     |
| Boil       | Magnat                | 10 g   | 60 min | 9.8 %      |
| Boil       | Saaz (Czech Republic) | 40 g   | 15 min | 3.4 %      |
| Boil       | Saaz (Czech Republic) | 40 g   | 5 min  | 3.4 %      |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 50 ml  | Omega      |