

## Pils #4

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **2.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **304 liter(s)**
- Total mash volume **399 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **304 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **413.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilzneński        | 75 kg (78.9%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 20 kg (21.1%) | 85 %  | 3   |

### Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 500 g  | 60 min | 4 %        |
| Boil      | Marynka           | 500 g  | 60 min | 10 %       |
| Whirlpool | Izabella          | 500 g  | 15 min | 5.1 %      |