

Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **10 min** at **100C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 8 kg (87%) | 80.5 % | 2 |
| Grain | Briess - Carapils Malt | 0.35 kg (3.8%) | 74 % | 3 |
| Grain | słód zakwaszający | 0.25 kg (2.7%) | 75 % | 5 |
| Grain | Strzegom Wiedeński | 0.6 kg (6.5%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 50 g | 70 min | 4.5 % |
| Boil | Hallertau | 50 g | 60 min | 4.5 % |
| Boil | Hallertau | 60 g | 10 min | 4.5 % |
| Boil | Hallertau | 60 g | 0 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 15 min |
|--------|----------------|------|------|--------|