

## Pils 53

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **4.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Munich Malt	1 kg (16.7%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.6 %
Boil	Marynka	30 g	5 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega