

Pils K 12,5 Blg

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4.5 kg (72%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (8%) | 72 % | 4 |
| Grain | Rice, Flaked | 1 kg (16%) | 70 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (4%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Hersbrucker | 50 g | 60 min | 4.3 % |
| Boil | lunga | 40 g | 15 min | 11 % |
| Boil | styrian wolf | 30 g | 5 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Liquid | 125 ml | Wyeast Labs |