

# pils klepiskowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt barke	4 kg (80%)	81 %	4
Grain	Weyermann - Bohemian Pilsner Malt ciemny klepiskowy	1 kg (20%)	81 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	40 min	11.5 %
Boil	junga	25 g	40 min	11 %
Boil	East Kent Goldings	55 g	15 min	5.1 %
Boil	Tradition	40 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile