

Pils Perle

- Gravity **12.4 BLG**
- ABV ---
- IBU **31**
- SRM **6.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (71.4%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.9%) | 75 % | 30 |
| Grain | strzegom zakwaszający | 0.1 kg (1.8%) | --- % | --- |
| Grain | Strzegom Wiedeński | 0.5 kg (8.9%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.9%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13 % |
| Boil | Perle | 25 g | 20 min | 4 % |
| Whirlpool | Perle | 25 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 200 ml | Fermentum Mobile |