

PILS SZYSZKA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

Steps

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

Mash step by step

- Heat up **45 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **45.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 13.5 kg (90%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1.5 kg (10%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 45 min | 10 % |
| Boil | Marynka | 50 g | 5 min | 10 % |
| Boil | Lublin (Lubelski) | 120 g | 10 min | 4 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | ROZMARYN | 90 g | Boil | 60 min |