

Pilsik

- Gravity **11.2 BLG**
- ABV ---
- IBU **30**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **59.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **51.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **31.1 liter(s)** of **76C** water or to achieve **59.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 9 kg (78.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (10.5%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 1.2 kg (10.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 60 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 0 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 25 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-------|--------|---------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 5000 ml | White Labs |
|---------------------------------|-------|--------|---------|------------|