

# Pilsner 1.0

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **69 C**, Time **30 min**
- Temp **75 C**, Time **20 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **69C**
- Keep mash **20 min** at **75C**
- Sparge using **37.6 liter(s)** of **76C** water or to achieve **59.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (81.8%)	81 %	3
Grain	Strzegom Monachijski typ I	2 kg (18.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	90 min	4 %
Boil	Sladek	50 g	60 min	6.8 %
Boil	Saaz (Czech Republic)	50 g	10 min	4 %
Boil	Sladek	20 g	10 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis