

# pilsner 123

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **51 C**, Time **40 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **40 min** at **51C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (84.7%)	80 %	4
Grain	Strzegom Karmel 30	0.7 kg (11.9%)	75 %	30
Grain	Acid Malt	0.2 kg (3.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	90 min	11.5 %
Aroma (end of boil)	Simcoe	30 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	uwodnione

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	1 g	Boil	15 min