

# pilsner

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **65 C**, Time **1 min**
- Temp **62 C**, Time **35 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **1 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Briess - Carapils Malt	0.3 kg (6.7%)	74 %	3
Grain	zakwaszający	0.2 kg (4.4%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34-70	Lager	Dry	10 g	fermentis