

# Pilss

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	50 g	30 min	4 %
Boil	Saaz (Czech Republic)	50 g	5 min	4 %
Boil	Saaz (Czech Republic)	50 g	5 min	4.1 %
Dry Hop	Saaz (Czech Republic)	50 g	3 day(s)	4.2 %