

Pilzner

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt 3,2-4,5	4 kg (64%)	80 %	4
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	2 kg (32%)	79 %	6
Grain	Słód zakwaszający Bestmalz	0.25 kg (4%)	75 %	4