

# Pilzner

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt 3,2-4,5	5 kg (96.2%)	80 %	4
Grain	Słód Monachinski Strzegom 12-18 EBC	0.2 kg (3.8%)	79 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	10 g	25 min	10 %
Boil	Agnus	30 g	80 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	1 min	4.5 %