

# Slovensky pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.6**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (93.5%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (6.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Dragon	15 g	60 min	7.2 %
Boil	Styrian Wolf	10 g	10 min	11.1 %
Aroma (end of boil)	Styrian Wolf	30 g	5 min	11.1 %
Aroma (end of boil)	Styrian Dragon	30 g	5 min	7.2 %
Dry Hop	Styrian Dragon	40 g	5 day(s)	7.2 %
Dry Hop	Styrian Wolf	40 g	5 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	5 min
Fining	NaCl	4 g	Boil	60 min