

# Wyjdź mi pils

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **67.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **52.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **63.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	13 kg (86.7%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (13.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	12.2 %
Whirlpool	Galaxy	150 g	1 min	15 %
Whirlpool	Motueka	100 g	1 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M76 Bavarian Lager	Lager	Dry	20 g	Mangrove Jack's