

# Lekki pils

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **17**
- SRM **2.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (88.9%)	80.5 %	2
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	1 min	2.8 %
Boil	Iunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
I 28	Lager	Liquid	200 ml	Imperial Yeast