

miks 3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **28.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyerman carar	0.3 kg (6.7%)	80 %	175
Grain	Briess - Pilsen Malt	3.5 kg (77.8%)	80.5 %	2
Grain	karmel	0.7 kg (15.6%)	80 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	izabela	20 g	60 min	10 %
Boil	azzaca	20 g	45 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Lager	Dry	11 g	fermentis