

## pils2

- Gravity **12.9 BLG**
- ABV ---
- IBU **62**
- SRM **6.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 5 kg (87%)     | 81 %  | 4   |
| Grain | Biscuit Malt                      | 0.5 kg (8.7%)  | 79 %  | 45  |
| Grain | Pszeniczny                        | 0.25 kg (4.3%) | 85 %  | 4   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 65 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 30 min | 15.5 %     |
| Boil    | Fuggles                | 15 g   | 5 min  | 4.5 %      |

### Yeasts

| Name                                     | Type  | Form | Amount | Laboratory      |
|------------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale   | Dry  | 5 g    | Mangrove Jack's |
| s-23                                     | Lager | Dry  | 5 g    | ---             |