Pils Please

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg *(85.7%)*	81 %	4
Grain	Strzegom Wiedeński	0.5 kg *(10.2%)*	79 %	10
Grain	Karmelowy Czerwony	0.2 kg *(4.1%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	40 min	15 %
Boil	Saaz (Czech Republic)	30 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Boil	Galaxy	20 g	0 min	15 %
Boil	Saaz (Czech Republic)	40 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.