

## Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4.5 kg (93.8%) | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%)  | 78 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 0 min  | 4 %        |

### Yeasts

| Name    | Type  | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| W-34/70 | Lager | Dry  | 11.5 g | Saflager   |