pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **55**
- SRM **10.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg *(47.1%)*	81 %	4
Grain	Weyermann - Light Munich Malt	2 kg *(47.1%)*	82 %	14
Grain	Caraaroma	0.25 kg *(5.9%)*	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	5 min	4.38 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.38 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.38 %
Boil	Saaz (Czech Republic)	25 g	25 min	4.38 %
Boil	Premiant	20 g	35 min	10.69 %
Boil	Premiant	20 g	45 min	10.69 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis