

pleas pils

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg (90.2%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Carahell	0.1 kg (1.6%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	27 g	60 min	10.4 %
Boil	Sybilla	30 g	20 min	6.5 %
Boil	Lublin (Lubelski)	30 g	20 min	2.5 %
Boil	Sybilla	30 g	5 min	6.5 %
Boil	Lublin (Lubelski)	30 g	5 min	2.5 %
Dry Hop	Sybilla	30 g	3 day(s)	6.5 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	2.5 %

Yeasts

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

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