

RB Pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **5.3**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (87.7%)	82 %	4
Grain	Strzegom Karmel 30	0.7 kg (12.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	35 g	70 min	7 %
Boil	Lublin (Lubelski)	20 g	30 min	3.6 %
Boil	Lublin (Lubelski)	20 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis