

Pilsik

- Gravity **11.2 BLG**
- ABV ---
- IBU **30**
- SRM **4.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **59.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **51.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **31.1 liter(s)** of **76C** water or to achieve **59.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (78.9%)	81 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (10.5%)	79 %	16
Grain	Weyermann - Carapils	1.2 kg (10.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	60 g	60 min	8 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %
Whirlpool	Saaz (Czech Republic)	25 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP800 - Pilsner Lager Yeast	Lager	Liquid	5000 ml	White Labs
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