

Kryształ Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.4 kg (78.8%)	82 %	4
Grain	Rice, Flaked	1 kg (14.6%)	70 %	2
Grain	Weyermann Carapils	0.35 kg (5.1%)	78 %	4
Grain	Weyermann Zakwaszający	0.1 kg (1.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Saaz (Czech Republic)	40 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Diamond Lager	Lager	Dry	11.5 g	Lallemand