Pils Perle

- Gravity **12.4 BLG**
- ABV **---**
- IBU **31**
- SRM **6.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(71.4%)*	81 %	4
Grain	Strzegom Karmel 30	0.5 kg *(8.9%)*	75 %	30
Grain	strzegom zakwaszający	0.1 kg *(1.8%)*	--- %	---
Grain	Strzegom Wiedeński	0.5 kg *(8.9%)*	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg *(8.9%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %
Boil	Perle	25 g	20 min	4 %
Whirlpool	Perle	25 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	200 ml	Fermentum Mobile

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