

# Pilsner

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **55 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                                          | Amount     | Yield | EBC |
|-------|-----------------------------------------------|------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt             | 2 kg (40%) | 81 %  | 4   |
| Grain | Weyermann® Floor-Malted Bohemian Pilsner Malt | 3 kg (60%) | 80 %  | 5   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 15 g   | 45 min | 2.5 %      |
| Boil                | Aurora                | 15 g   | 65 min | 7 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g   | 10 min | 2.5 %      |
| Aroma (end of boil) | Aurora                | 15 g   | 20 min | 7 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | ---        |