

## #5 PP Pils

- Gravity **14.6 BLG**
- ABV ---
- IBU **40**
- SRM **5.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	4
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Briess - Carapils Malt	0.5 kg (10%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	9 %
Aroma (end of boil)	kazbek	30 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Czech pilsner	Lager	Dry	11.5 g	Gozdawa

### Notes

- 16 BLG  
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