

PILS 1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | PILS | 4.5 kg (81.8%) | --- % | --- |
| Grain | Monachijski | 0.5 kg (9.1%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 12 % |
| Boil | saaz | 20 g | 20 min | 3.5 % |
| Boil | saaz | 15 g | 10 min | 3.5 % |
| Boil | saaz | 15 g | 5 min | 3.5 % |
| Whirlpool | saaz | 20 g | 10 min | 3.5 % |
| Boil | marynka | 10 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|------|--------|-----------------|
| BAVARIAN LAGER M76 | Lager | Dry | 10 g | Mangrove Jack's |
| starter 1l 8h | | | | |