

# pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **58**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **68C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount     | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Weyermann - Light Munich Malt     | 1 kg (25%) | 82 %  | 14  |
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (75%) | 81 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Premiant          | 10 g   | 60 min | 9.34 %     |
| Boil    | Marynka           | 20 g   | 45 min | 9 %        |
| Boil    | Perle             | 30 g   | 30 min | 6.7 %      |
| Boil    | blues             | 40 g   | 15 min | 5.72 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 5 min  | 4.3 %      |
| Boil    | Marynka           | 20 g   | 5 min  | 9 %        |