

Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **1 %**
- Size with trub loss **75.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **86.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.7 liter(s)**
- Total mash volume **63.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **47.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **54.9 liter(s)** of **76C** water or to achieve **86.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	14 kg (88.1%)	82 %	4
Grain	Pszeniczny	1.5 kg (9.4%)	85 %	4
Grain	Viking Melanoidynowy	0.4 kg (2.5%)	70 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	40 min	6.4 %
Aroma (end of boil)	Sybilla	100 g	10 min	6.4 %
Aroma (end of boil)	Sybilla	100 g	1 min	6.4 %