

# pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **65 C**, Time **1 min**
- Temp **62 C**, Time **35 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **1 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilzneński             | 4 kg (88.9%)  | 81 %  | 4   |
| Grain | Briess - Carapils Malt | 0.3 kg (6.7%) | 74 %  | 3   |
| Grain | zakwaszający           | 0.2 kg (4.4%) | 80 %  | 8   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 30 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34-70 | Lager | Dry  | 10 g   | fermentis  |