# Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **5.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 4.5 kg *(75%)* | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg *(25%)* | 79 % | 22 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 25 min | 4.3 % |
| Boil | Magnum | 15 g | 25 min | 13.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.3 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Saflager S-23 | Lager | Dry | 11.5 g | --- |