

# Luk - Pils

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	4.8 kg (87.3%)	80 %	4
Grain	Viking Monachijski Jasny	0.5 kg (9.1%)	78 %	16
Grain	Viking Pszeniczny	0.2 kg (3.6%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	10.3 %
Boil	Marynka	10 g	30 min	10.5 %
Boil	Lubelski	10 g	30 min	3.8 %
Boil	Sybilla	5 g	10 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min