

# Pils #1

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **3.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **52 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (95.2%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Willamette	20 g	60 min	5 %
Boil	Willamette	15 g	15 min	5 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Notes

- Whirlfloc - 1,25g 5 min gotowania.  
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