

Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.5 kg (73.5%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (11.8%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (14.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (USA)	55 g	90 min	3.75 %
Boil	Saaz (USA)	10 g	20 min	3.75 %
Aroma (end of boil)	Saaz (USA)	20 g	1 min	3.75 %
Dry Hop	Saaz (USA)	20 g	2 day(s)	3.75 %