

Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2.3 kg (100%) | 82 % | 3.8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Premiant | 12 g | 50 min | 7.5 % |
| Aroma (end of boil) | Premiant | 12 g | 20 min | 7.5 % |
| Whirlpool | Premiant | 12 g | 1 min | 7.5 % |