

## Pils

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- 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 %      |