

## Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **36**
- SRM **4.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (66.7%)	81 %	5
Grain	Weyermann - Light Munich Malt	1 kg (22.2%)	82 %	14
Grain	Weyermann - Acidulated Malt	0.5 kg (11.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	55 min	7.4 %
Boil	Saaz (Czech Republic)	20 g	50 min	3.7 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.7 %
Boil	Saaz (Czech Republic)	50 g	0 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis