

Pils 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **47.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **47.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (79.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (11.4%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (4.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (4.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 45 g | 60 min | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| Lallemand Diamond | Lager | Dry | 22 g | Lallemand |