

# PILS 2023

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **3 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (56.7%)	80 %	4
Grain	Viking Pale Ale malt	1.6 kg (26.7%)	80 %	5
Grain	Monachijski	0.5 kg (8.3%)	80 %	16
Grain	Żytni	0.5 kg (8.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	13.5 %
Boil	Lublin (Lubelski)	30 g	50 min	4 %
Boil	Sybilla	30 g	15 min	3.5 %
Boil	Zula	30 g	10 min	8.3 %
Boil	Oktawia	30 g	3 min	7.1 %
Boil	Marynka	30 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis