

PILS 2023

- 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 |