

Pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-12.5 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Izabella | 50 g | 60 min | 5.1 % |
| Boil | Izabella | 25 g | 15 min | 5.1 % |
| Aroma (end of boil) | Izabella | 25 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| W-34/70 | Lager | Dry | 11.5 g | Fermentis |