

Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (78.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.1%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 1 kg (14.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Styrian Golding | 25 g | 20 min | 3.6 % |
| Boil | Styrian Golding | 25 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|--------|----------|------------|
| FM52 | Ale | Liquid | 41.74 ml | --- |