

Pils #4

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **2.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **304 liter(s)**
- Total mash volume **399 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **304 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **413.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	75 kg (78.9%)	81 %	4
Grain	Płatki pszeniczne	20 kg (21.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	500 g	60 min	4 %
Boil	Marynka	500 g	60 min	10 %
Whirlpool	Izabella	500 g	15 min	5.1 %