

# pils

- Gravity **11.4 BLG**
- ABV ---
- IBU **38**
- SRM **3.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **40.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	6 kg (96.8%)	79 %	3
Grain	Briess - Carapils Malt	0.2 kg (3.2%)	74 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	47 g	80 min	4 %
Boil	Saaz (Czech Republic)	70 g	30 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	80 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	112 ml	Fermentum Mobile