

## pils #7

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **3.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.53 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **38.5 liter(s)**

### Steps

- Temp **46 C**, Time **1 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **30 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **1 min** at **46C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (82.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (11.8%)	79 %	16
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	40 g	60 min	10 %
Mash	Marynka	40 g	30 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	1000 ml	Fermentum Mobile