

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 |