

Pils #7

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.9**
- 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 **3.6 liter(s) / kg**
- Mash size **399.6 liter(s)**
- Total mash volume **510.6 liter(s)**

Steps

- Temp **45 C**, Time **1 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **399.6 liter(s)** of strike water to **48.5C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **334.1 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 85 kg (76.6%) | 82 % | 4 |
| Grain | Žytni | 25 kg (22.5%) | 81 % | 8 |
| Grain | Caraaroma | 1 kg (0.9%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 300 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 300 g | 15 min | 13.2 % |
| Whirlpool | Simcoe | 700 g | 20 min | 13.2 % |