

Pils

- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **67C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.7 kg (94%) | 80 % | 4 |
| Grain | Briess - Carapils Malt | 0.3 kg (6%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnat | 20 g | 60 min | 11.2 % |
| Boil | Bohemie | 30 g | 15 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 1000 ml | Fermentum Mobile |