

## Pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **4.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (47.2%)	81 %	4
Grain	Monachijski	1 kg (18.9%)	80 %	16
Grain	Viking Pale Ale malt	1.2 kg (22.6%)	80 %	5
Grain	Briess - Carapils Malt	0.2 kg (3.8%)	74 %	3
Grain	Acid Malt	0.1 kg (1.9%)	58.7 %	6
Sugar	Candi Sugar, Clear	0.3 kg (5.7%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Marynka	20 g	40 min	10 %
Aroma (end of boil)	Hallertau	10 g	0 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Sybilla	10 g	20 min	3.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager S-23	Lager	Slant	200 ml	Fermentis Division of S.I.Lesaffre