

## Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (77.7%)	81 %	4
Grain	Monachijski	0.5 kg (9.7%)	80 %	16
Grain	Pszeniczny	0.5 kg (9.7%)	85 %	4
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	15 g	15 min	11 %
Aroma (end of boil)	lunga	15 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis