

Pils Beskidzki

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.6 kg (96.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 80 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 0 min | 4.5 % |
| Dry Hop | Saaz (Czech Republic) | 30 g | 4 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis Division of S.I.Lesaffre |