

# PILS EXTRA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (53.2%)	81 %	4
Grain	Monachijski	2 kg (42.6%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	30 g	60 min	4.6 %
Boil	Kazbek	50 g	20 min	4.6 %
Boil	Kazbek	20 g	10 min	4.6 %
Whirlpool	Kazbek	30 g	5 min	4.6 %
Dry Hop	Kazbek	40 g	3 day(s)	4.6 %