

# Pils jasny

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **40**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **66.9 liter(s)** of **76C** water or to achieve **94.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	12 kg (85.7%)	80 %	4
Grain	Bestmalz Carmel Pils	1 kg (7.1%)	75 %	5
Grain	Strzegom Monachijski typ II	1 kg (7.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Magnat	40 g	60 min	11.2 %
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %