

# Pils Kurla

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **59**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **70C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	2.25 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	60 min	5 %
Boil	Hallertau Spalt Select	22 g	30 min	6.1 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	---

## Notes

- Palmer Book, dekokacyjne jednowarowe  
*Jun 15, 2022, 11:10 PM*