

## Pils test

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.8 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (97%)	80 %	4
Grain	Ireks Zakwaszający	0.2 kg (3%)	75 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	50 g	60 min	3.05 %
Boil	Saaz (Czech Republic)	75 g	15 min	3.05 %
Boil	Saaz (Czech Republic)	75 g	1 min	3.05 %

### Notes

- CaSO4 0,2g CaCl2 0,4g NgSO4 0,2g NaHCO3 0,4g CaCO3 0,3g  
*Dec 29, 2024, 5:19 PM*