

## pils2sorland 08,04

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **63 C**, Time **25 min**
- Temp **74 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **74C**
- Keep mash **2 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (97.3%)	80 %	4
Grain	Weyermann - Carapils	0.14 kg (2.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Marynka	30 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lager l17	Lager	Slant	220 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	3 g	Boil	15 min