

# Pilsner

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.6 kg (80%)	82 %	4
Grain	Weyermann - Carapils	0.4 kg (8.9%)	78 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (8.9%)	79 %	12
Grain	Weyermann - Melanoiden Malt	0.1 kg (2.2%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	90 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	5 g	Boil	10 min