

# Pilzner APA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	40 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---