

## Pilzner dwa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **3.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **42.9 liter(s)**

### Steps

- Temp **63 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **34.6 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (90.9%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (6.1%)	74 %	3
Grain	zakwaszajacy	0.25 kg (3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.4 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.4 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.4 %