

# pleas pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.5 kg (91.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.7 %
Boil	Sybilla	30 g	20 min	3.5 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Sybilla	30 g	5 min	3.5 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Dry Hop	Sybilla	30 g	3 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis