

# ATMAT Pilsner 3.0

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (94.3%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński  | 0.3 kg (5.7%) | 79 %  | 10  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 70 g   | 15 min | 3 %        |

## Yeasts

| Name                                  | Type  | Form   | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 350 ml | White Labs |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Compac CG | 0.5 g  | Boil    | 10 min |
| Other  | Pożywka   | 1 g    | Boil    | 15 min |