

Kazbek Extra Pils 13

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **5.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **63 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **73C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (56.8%) | 81 % | 4 |
| Grain | Monachijski | 1.7 kg (38.6%) | 80 % | 16 |
| Grain | Steinbach Karamel Pils | 0.2 kg (4.5%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Kazbek | 30 g | 60 min | 4.6 % |
| Boil | Kazbek | 50 g | 20 min | 4.6 % |
| Boil | Kazbek | 20 g | 10 min | 4.6 % |
| Boil | Kazbek | 30 g | 5 min | 4.6 % |
| Dry Hop | Kazbek | 40 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | Fermentis |