

# MOSPILS

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **50 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (77.8%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	14.4 %
Aroma (end of boil)	Mosaic	60 g	10 min	14.4 %
Whirlpool	Mosaic	80 g	0 min	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis