

Pils 1.4

- Gravity **13.6 BLG**
- ABV ---
- IBU **44**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 5.5 kg (79.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (11.6%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (4.3%) | 78 % | 4 |
| Grain | Carahell | 0.2 kg (2.9%) | 77 % | 26 |
| Grain | Acid Malt | 0.1 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|-----------|------------|
| Boil | Magnum | 28 g | 60 min | 13 % |
| Boil | Tradition | 20 g | 50 min | 6 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.12 % |
| Boil | Perle | 20 g | 0 min | 7 % |
| Dry Hop | Tradition | 10 g | 10 day(s) | 5.5 % |

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|---------|-----------------------|------|-----------|-------|
| Dry Hop | Saaz (Czech Republic) | 10 g | 10 day(s) | 4.5 % |
| Dry Hop | Perle | 10 g | 10 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 300 ml | Fermentum Mobile |