

Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **2.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.5 kg (90%) | 80.5 % | 2 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (10%) | 75 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin | 50 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 40 g | 15 min | 4 % |