

## Pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (32.8%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.3 kg (4.9%)	80 %	6
Grain	Rahr - Premium Pilsner Malt	1 kg (16.4%)	80 %	2
Grain	Słód Bohemian Pilsner	1 kg (16.4%)	80 %	3
Grain	Briess - Vienna Malt	1 kg (16.4%)	77.5 %	7
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	50 min	4.5 %

Boil	Saaz (Czech Republic)	20 g	40 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Marynka	30 g	20 min	8.5 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %
Whirlpool	Marynka	10 g	10 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre