

# 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 |