

## Pils

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- Gravity **13 BLG**
- ABV ---
- IBU **39**
- SRM **7.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	15 min	10 %
Boil	Marynka	40 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis