

## Pils

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **4.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **3 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2.5 kg (73.5%) | 80 %  | 5   |
| Grain | Weyermann - Carapils                  | 0.4 kg (11.8%) | 78 %  | 4   |
| Grain | Strzegom Monachijski typ I            | 0.5 kg (14.7%) | 79 %  | 16  |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Saaz (USA) | 55 g   | 90 min   | 3.75 %     |
| Boil                | Saaz (USA) | 10 g   | 20 min   | 3.75 %     |
| Aroma (end of boil) | Saaz (USA) | 20 g   | 1 min    | 3.75 %     |
| Dry Hop             | Saaz (USA) | 20 g   | 2 day(s) | 3.75 %     |