

## Pils 12°BLG BIAB

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **54**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **60 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **39 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.7 liter(s)** of strike water to **62.9C**
- Add grains
- Keep mash **10 min** at **60C**
- Keep mash **30 min** at **63C**
- Keep mash **39 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (79.5%)	81 %	4
Grain	Monachijski	0.454 kg (10.3%)	80 %	16
Sugar	Syrop cukrowy	0.45 kg (10.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	25 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1800 ml	Fermentum Mobile