

Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.32 kg (84.5%)	81 %	4
Grain	Strzegom Wiedeński	0.79 kg (15.5%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	26.71 g	75 min	7.2 %
Boil	Lublin (Lubelski)	15.71 g	75 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis