

## Pils 2.0 "Mira Ceti"

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (88.5%)	81 %	4
Grain	Weyermann - Carapils	0.65 kg (11.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Marynka	30 g	60 min	10 %
Boil	Sybilla	5 g	40 min	3.5 %
Boil	Lublin (Lubelski)	20 g	40 min	4 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Sybilla	25 g	30 min	3.5 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager W 34/70	Lager	Slant	400 ml	Fermentis