

## Pils #2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **6.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (49.7%)	82 %	4
Grain	Pszeniczny	1 kg (24.8%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (24.8%)	79 %	16
Grain	Carafa III	0.025 kg (0.6%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.4 %
Whirlpool	lunga	30 g	60 min	9.4 %
Dry Hop	Citra	100 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w30/70	Lager	Slant	250 ml	fermentis
w30/70 STARTER	Lager	Liquid	2000 ml	fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1.25 g	Boil	10 min
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