

pils 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **71 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **19.1 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 **77C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg (91.3%)	81 %	4
Grain	Monachijski	0.2 kg (3.1%)	80 %	16
Grain	Briess - Carapils Malt	0.2 kg (3.1%)	74 %	3
Grain	zakwaszający	0.15 kg (2.4%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W-34/70	Lager	Slant	200 ml	---