

# Pils 2023

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **3.5**
- 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 **90 min**
- Evaporation rate **14 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (93.6%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (6.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	80 min	9.9 %
Boil	Saaz (Czech Republic)	30 g	25 min	3 %
Boil	Saaz (Czech Republic)	30 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	60 g	Fermentis