

## pils 22/3

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

### Fermentables

| Type    | Name                       | Amount        | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Grain   | Strzegom Pilzneński        | 5 kg (80.6%)  | 80 %  | 4   |
| Grain   | Strzegom Monachijski typ I | 1 kg (16.1%)  | 79 %  | 16  |
| Adjunct | zakwaszający               | 0.2 kg (3.2%) | --- % | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Magnum                | 30 g   | 60 min | 13.5 %     |
| Boil                | Lublin (Lubelski)     | 20 g   | 20 min | 4 %        |
| Boil                | Saaz (Czech Republic) | 10 g   | 20 min | 4.5 %      |
| Aroma (end of boil) | Lublin (Lubelski)     | 10 g   | 1 min  | 4 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |