

## Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **4.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 5 kg (87.7%)  | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.8%) | 78 %  | 4   |
| Grain | Caramunich® typ I    | 0.2 kg (3.5%) | 73 %  | 80  |

### Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Magnum                | 20 g   | 60 min | 13.5 %     |
| Boil      | Saaz (Czech Republic) | 30 g   | 15 min | 4.5 %      |
| Whirlpool | Saaz (Czech Republic) | 30 g   | 20 min | 4.5 %      |

### Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry  | 23 g   | ---        |

### Notes

- Fermentacja  
9 st.C do 12stC ( 12dni)  
3 dni w 15st.C  
10 dni w 2-4stC

Feb 23, 2025, 11:55 AM