

## Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (78.6%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.1%)	79 %	22
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Styrian Golding	25 g	20 min	3.6 %
Boil	Styrian Golding	25 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52	Ale	Liquid	41.74 ml	---