

Pils 38

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **27.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (90.9%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 0.5 kg (9.1%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Zula | 25 g | 75 min | 13.3 % |
| Boil | Magnat | 10 g | 60 min | 9.8 % |
| Boil | Saaz (Czech Republic) | 40 g | 15 min | 3.4 % |
| Boil | Saaz (Czech Republic) | 40 g | 5 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 50 ml | Omega |