

## Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Malteurop	5 kg (83.3%)	81 %	4
Grain	Wiedeński Malteurop	1 kg (16.7%)	80 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.5 %
Boil	lunga	25 g	30 min	9.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.3 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.3 %
Whirlpool	Saaz (Czech Republic)	30 g	0 min	4.3 %
Whirlpool	Saaz (Czech Republic)	30 g	0 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	11.5 g	Fermentis
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## Extras

Type	Name	Amount	Use for	Time
Fining	WHRLIFLOC T	0.5 g	Boil	10 min