

## Pils #7

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **399.6 liter(s)**
- Total mash volume **510.6 liter(s)**

### Steps

- Temp **45 C**, Time **1 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **399.6 liter(s)** of strike water to **48.5C**
- Add grains
- Keep mash **1 min** at **45C**
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **334.1 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	85 kg (76.6%)	82 %	4
Grain	Žytni	25 kg (22.5%)	81 %	8
Grain	Caraaroma	1 kg (0.9%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	300 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	300 g	15 min	13.2 %
Whirlpool	Simcoe	700 g	20 min	13.2 %