

# Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.4 kg (85.4%)	80.5 %	4
Grain	Weyermann - Carapils	0.5 kg (9.7%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (4.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	17 g	60 min	13 %
Boil	Saaz (Czech Republic)	50 g	15 min	3.54 %
Boil	Saaz (Czech Republic)	50 g	0 min	3.54 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min