

Pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.5 kg (47.2%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (18.9%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 1.2 kg (22.6%) | 80 % | 5 |
| Grain | Briess - Carapils Malt | 0.2 kg (3.8%) | 74 % | 3 |
| Grain | Acid Malt | 0.1 kg (1.9%) | 58.7 % | 6 |
| Sugar | Candi Sugar, Clear | 0.3 kg (5.7%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Iunga | 15 g | 60 min | 11 % |
| Boil | Marynka | 20 g | 40 min | 10 % |
| Aroma (end of boil) | Hallertau | 10 g | 0 min | 4.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Boil | Sybilla | 10 g | 20 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|------------------------------------|
| Saflager S-23 | Lager | Slant | 200 ml | Fermentis Division of S.I.Lesaffre |