

# Pils Anty

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **1400 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1512 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1631.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **1031.3 liter(s)**
- Total mash volume **1306.3 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **1031.3 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **875.4 liter(s)** of **76C** water or to achieve **1631.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	250 kg (90.9%)	80 %	5
Grain	Pszeniczny	12.5 kg (4.5%)	85 %	4
Grain	Cara-Pils/Dextrine	12.5 kg (4.5%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	1500 g	50 min	6 %
Boil	Marynka	1000 g	15 min	6 %
Whirlpool	Lublin (Lubelski)	2500 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	1500 g	Fermentis