

# pils czy nie pils 11

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pils	2.66 kg (59.2%)	82 %	4
Grain	Melanoiden Malt	0.1 kg (2.2%)	80 %	39
Grain	Pszeniczny	0.38 kg (8.5%)	85 %	4
Grain	Strzegom Monachijski typ I	0.55 kg (12.2%)	79 %	16
Grain	Jęczmień niesłodowany	0.8 kg (17.8%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
Boil	Sladek	20 g	40 min	8.5 %
Boil	Saaz (Czech Republic)	25 g	1 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis