

PILS II

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **52**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **3 min**
- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **3 min** at **50C**
- Keep mash **10 min** at **54C**
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (87.4%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (12.6%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	11.5 g	Fermentis
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