

## pils\_melano2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **5.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **34.1 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **51 C**, Time **15 min**
- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **67C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (76.2%)	81 %	4
Grain	Melanoiden Malt	1 kg (19%)	80 %	39
Grain	Carahell	0.25 kg (4.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	45 min	10.6 %
Boil	Marynka	25 g	30 min	9 %
Boil	Hallertau Spalt Select	10 g	15 min	6.1 %
Boil	Hallertau Tradition	50 g	5 min	5.6 %