

## Pils PLCZDE

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (87.9%)	81 %	5
Grain	Weyermann - Acidulated Malt	0.15 kg (3.3%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (4.4%)	78 %	4
Grain	Carahell	0.2 kg (4.4%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	13.5 %
Boil	Tettnanger	50 g	0 min	4.9 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Diamant	30 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	5 g	Boil	30 min

## Notes

- 100% kropla beskidu  
*Feb 20, 2023, 11:11 AM*