

Pils Srils

- Gravity **11.7 BLG**
- ABV ---
- IBU **42**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **38 C**, Time **90 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **90 min** at **38C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (98.7%) | 82 % | 4 |
| Grain | Acid Malt | 0.06 kg (1.3%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 42 g | 75 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 35 g | 30 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 35 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|--------|---------|-------------|
| Wyeast - Urquell | Lager | Liquid | 1000 ml | Wyeast Labs |