

## Pils test

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **26.8 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 6.5 kg (97%) | 80 %  | 4   |
| Grain | Ireks Zakwaszający  | 0.2 kg (3%)  | 75 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 15 g   | 60 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 50 g   | 60 min | 3.05 %     |
| Boil    | Saaz (Czech Republic) | 75 g   | 15 min | 3.05 %     |
| Boil    | Saaz (Czech Republic) | 75 g   | 1 min  | 3.05 %     |

### Notes

- CaSO4 0,2g CaCl2 0,4g NgSO4 0,2g NaHCO3 0,4g CaCO3 0,3g  
*Dec 29, 2024, 5:19 PM*