

# Pils Tomyski

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (94.3%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	60 g	60 min	4.9 %
Boil	Tomyski	20 g	10 min	4.9 %
Aroma (end of boil)	Tomyski	80 g	0 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis