

# Pils - warsztaty 26.04.2024

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **59.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **39.6 liter(s)**
- Total mash volume **51.6 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **39.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **31.9 liter(s)** of **76C** water or to achieve **59.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	10.5 kg (87.5%)	80.5 %	4
Grain	Bestmalz Carmel Pils	1 kg (8.3%)	75 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (4.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	80 g	60 min	8.1 %
Boil	Saaz (Czech Republic)	50 g	10 min	3.2 %
Aroma (end of boil)	Saaz (Czech Republic)	150 g	1 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	57.5 g	Fermentis