

Pilsener 4.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **25.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilzneński	4.5 kg (90%)	80 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (5%)	79 %	16
Grain	Weyermann - Carapils	0.25 kg (5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	90 min	10 %
Boil	Premiant 2019	20 g	30 min	6.5 %
Boil	Saaz (Czech Republic)	50 g	15 min	3 %
Boil	Premiant 2019	10 g	15 min	6.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	Drożdże nieaktywne (2,5 łyżeczki)	2.5 g	Boil	10 min
Other	Siarczan cynku (25 ml roztworu)	25 g	Boil	10 min
Fining	Compac CG (pół tabletki)	0.5 g	Boil	10 min