

# Pilsik

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **2.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen Malt	5 kg (100%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Sybilla	50 g	2 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	10 min

## Notes

- 2 paczki drozdzy  
May 15, 2020, 11:12 AM