

Pilsner

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Castle Malting - Pilsen | 4.75 kg (82.6%) | 80.5 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 50 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 0 min | 4.5 % |
| Aroma (end of boil) | Premiant | 10 g | 0 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|-------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Slant | 500 ml | Wyeast Labs |