

# PILSNER

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **10 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 6.44 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 36.8 g | 60 min | 13.5 %     |

## Yeasts

| Name          | Type  | Form | Amount  | Laboratory |
|---------------|-------|------|---------|------------|
| Safbrew WB-06 | Wheat | Dry  | 10.12 g | Safbrew    |