

# Pilsner

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **55 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **55 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (40%)	81 %	4
Grain	Weyermann® Floor-Malted Bohemian Pilsner Malt	3 kg (60%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	45 min	2.5 %
Boil	Aurora	15 g	65 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	10 min	2.5 %
Aroma (end of boil)	Aurora	15 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	---