

pilsner.T1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (10%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.5 kg (10%) | 79 % | 10 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (10%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 30 g | 70 min | 8 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| w34/70 | Lager | Dry | 11.5 g | --- |