

# pilzner 12 BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **3.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.58 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **54.2C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (95.2%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	5 %
Boil	Willamette	15 g	15 min	5 %
Aroma (end of boil)	Willamette	25 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	Fermentis