

# pilzner

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.95 kg (93.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (6.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	5 g	Fermentis