

# Pilzner Mitek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.5**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński           | 4.81 kg (80.7%) | 81 %  | 4   |
| Grain | Pilznenski Bruntal   | 0.96 kg (16.1%) | 78 %  | 3   |
| Grain | Weyermann - Carapils | 0.19 kg (3.2%)  | 78 %  | 4   |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Magnum          | 15 g   | 60 min   | 13.5 %     |
| Boil                | Magnum          | 15 g   | 30 min   | 13.5 %     |
| Aroma (end of boil) | Styrian Golding | 10 g   | 10 min   | 3.6 %      |
| Dry Hop             | Styrian Golding | 50 g   | 5 day(s) | 3.6 %      |

## Yeasts

| Name             | Type  | Form | Amount  | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry  | 22.12 g | Fermentis  |