

## Weselny PILS vol.2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **30.8 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Zero Viking Malt	5 kg (62.5%)	81 %	4
Grain	Vienna Castle Malting	1 kg (12.5%)	78 %	8
Grain	Munich Castle Malting	1 kg (12.5%)	79 %	22
Grain	Castle Pale Ale	1 kg (12.5%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	100 g	10 min	4.5 %
Boil	Marynka	18 g	50 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis
Safale S-04	Ale	Dry	10 g	Safale

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	50 min