

ZIBI PILS

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (100%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------|--------|--------|------------|
| Boil | Zibi | 25 g | 20 min | 11 % |
| Boil | Zibi | 55 g | 1 min | 11 % |
| Whirlpool | Zibi | 120 g | 0 min | 11 % |

60 min chmielenie na whirlpool 70 stopni C.

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 300 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Fining | Wirflflock T | 1 g | Boil | 10 min |