

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **55.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.43 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **30.7 liter(s)** of **76C** water or to achieve **55.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (88.2%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.6 kg (5.9%)	80 %	6
Grain	Weyermann - Carapils	0.6 kg (5.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	70 min	10 %
Boil	Saaz (Czech Republic)	40 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis