

## pierwszy taki pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **91**
- SRM **4.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen      | 3 kg (90.9%)  | 80.5 % | 4   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (9.1%) | 79 %   | 22  |

### Hops

| Use for             | Name           | Amount | Time   | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil                | Iunga          | 15 g   | 60 min | 12 %       |
| Aroma (end of boil) | Styrian Dragon | 30 g   | 5 min  | 7.2 %      |
| Whirlpool           | talus          | 30 g   | 30 min | 9.3 %      |
| Whirlpool           | Citra          | 30 g   | 30 min | 13.5 %     |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| yeast side yso11 | Lager | Slant | 300 ml | ---        |