pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **3.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **1 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **1 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg *(92%)*	81 %	4
Grain	Weyermann - Carapils	0.2 kg *(8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	22 g	---

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