Pils

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **4.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(87.7%)*	82 %	4
Grain	Weyermann - Carapils	0.5 kg *(8.8%)*	78 %	4
Grain	Caramunich® typ I	0.2 kg *(3.5%)*	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.7 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Whirlpool	Saaz (Czech Republic)	30 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	23 g	---

Notes

- Fermentacja
  9 st.C do 12stC (12dni)
  3 dni w 15st.C
  10 dni w 2-4stC

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

Feb 23, 2025, 11:55 AM