

## 10 pils (M)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (90.9%)	81 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	12 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP510 - Belgian Bastogne Ale Yeast	Ale	Slant	300 ml	White Labs