

12°v2

- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **2 %**
- Size with trub loss **57.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **65 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **43 liter(s)** of **76C** water or to achieve **65 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 8 kg (72.7%) | 82 % | 4 |
| Grain | Viking Vienna Malt | 1 kg (9.1%) | 79 % | 7 |
| Grain | Viking Munich Malt | 1 kg (9.1%) | 78 % | 18 |
| Grain | Weyermann - Carapils | 1 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Magnum | 70 g | 60 min | 10.5 % |
| Aroma (end of boil) | Hallertau Mittelfrüh | 60 g | 20 min | 3.7 % |
| Whirlpool | hallertau tradition | 50 g | 5 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 1000 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-----|------|--------|
| Fining | Whirfloc T | 2 g | Boil | 10 min |
|--------|------------|-----|------|--------|