

## 32 PILS

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **5.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **20 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.1 liter(s)**

### Steps

- Temp **63 C**, Time **35 min**
- Temp **71 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Puławski	20 g	10 min	4.3 %
Boil	Puławski	30 g	3 min	4.3 %
Boil	Lublin (Lubelski)	20 g	3 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP850 - Copenhagen Lager	Lager	Liquid	200 ml	White Labs