

#5 PILS

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (85.7%) | 80 % | 5 |
| Grain | Monachijski | 0.75 kg (14.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Whirlpool | Lublin (Lubelski) | 40 g | 0 min | 4 % |