

## BA PILS / Pilsner 12BLG

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **54.2C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount        | Yield | EBC |
|-------|-----------------------------------|---------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (95.2%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.2 kg (4.8%) | 78 %  | 4   |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Styrian Golding | 50 g   | 60 min | 3.6 %      |
| Aroma (end of boil) | Styrian Golding | 15 g   | 15 min | 3.6 %      |
| Aroma (end of boil) | Styrian Golding | 25 g   | 5 min  | 3.6 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |