

# Chors

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (88.9%)	81 %	5
Grain	Weyermann - Carahell	0.5 kg (11.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca US	10 g	60 min	12.5 %
Aroma (end of boil)	Azacca US	40 g	5 min	12.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6.8 %
Dry Hop	Cascade	50 g	5 day(s)	6.8 %
Dry Hop	Azacca US	50 g	5 day(s)	12.5 %
Dry Hop	Nelson Sauvín NZ	50 g	5 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis