

# firsttimePils

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **2.7**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński Premium	4 kg (87%)	80 %	2.5
Grain	Weyermann - zakwaszający	0.1 kg (2.2%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (10.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	90 min	3.7 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.7 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	3.7 %
Boil	chnook	5 g	90 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM30 Bohemska rapsodia	Lager	Liquid	2000 ml	Fermentum Mobile
------------------------	-------	--------	---------	------------------