

## Luk - Pils

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- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **4.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilznieński       | 4.8 kg (87.3%) | 80 %  | 4   |
| Grain | Viking Monachijski Jasny | 0.5 kg (9.1%)  | 78 %  | 16  |
| Grain | Viking Pszeniczny        | 0.2 kg (3.6%)  | 82 %  | 5   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 25 g   | 60 min | 10.3 %     |
| Boil    | Marynka  | 10 g   | 30 min | 10.5 %     |
| Boil    | Lubelski | 10 g   | 30 min | 3.8 %      |
| Boil    | Sybilla  | 5 g    | 10 min | 6.3 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 10 g   | Fermentis  |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 10 min |