

# pierwszy taki pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **91**
- SRM **4.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (90.9%)	80.5 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (9.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12 %
Aroma (end of boil)	Styrian Dragon	30 g	5 min	7.2 %
Whirlpool	talus	30 g	30 min	9.3 %
Whirlpool	Citra	30 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
yeast side yso11	Lager	Slant	300 ml	---