

pils 1 2020

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **5.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (74.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.5%) | 79 % | 30 |
| Grain | Bestmalz Carmel Pils | 0.4 kg (7.4%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | lunga goryczkowy | 20 g | 50 min | 11 % |
| Boil | lunga goryczkowy | 15 g | 30 min | 11 % |
| Boil | Sladek aromat | 30 g | 10 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| mangrove jacks M76 | Lager | Dry | 10 g | --- |