

# pils

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **16**
- SRM **2.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **41.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **50.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **37.1 liter(s)** of **76C** water or to achieve **50.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53.8%)	81 %	4
Grain	komosa ryżowa	2 kg (30.8%)	45.3 %	4
Grain	Briess - 2 Row Carapils Malt	1 kg (15.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	90 min	13.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	50 g	Fermentis