

## Pils 13blg

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

### Steps

- Temp **72 C**, Time **0 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (93.5%)	81 %	4
Grain	Monachijski	0.2 kg (6.5%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	15 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Starter ze skosów	Lager	Liquid	500 ml	---