

Pils

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **5.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Monachijski	1 kg (25%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	15 g	10 min	13.5 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Dry Hop	Mosaic	25 g	10 day(s)	10 %
Dry Hop	Nelson Sauvín	25 g	10 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa	Lager	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min