

pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **1 %**
- Size with trub loss **66.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **76.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42.9 liter(s)**
- Total mash volume **57.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **42.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **47.7 liter(s)** of **76C** water or to achieve **76.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	12 kg (83.9%)	82 %	3.75
Grain	Viking Wheat Malt	1 kg (7%)	83 %	5
Grain	Weyermann - Carapils	1 kg (7%)	78 %	4
Grain	Melanoiden Malt	0.3 kg (2.1%)	80 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ctz	60 g	60 min	14.4 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	15 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	5 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	132 g	1 min	3 %