

Pils

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **4.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	0 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis