

## PILS (21/09)

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **3.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (92.3%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (7.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	10.7 %
Whirlpool	Saaz (Czech Republic)	50 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis