

# Pils

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **-12.5 liter(s)** of **76C** water

## Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 5 kg (100%) | 81 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Izabella | 50 g   | 60 min | 5.1 %      |
| Boil                | Izabella | 25 g   | 15 min | 5.1 %      |
| Aroma (end of boil) | Izabella | 25 g   | 0 min  | 5.1 %      |

## Yeasts

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