

# Pils Furta

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss --- %
- Size with trub loss **2000 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **2300 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1400 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **1050 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **1600 liter(s)** of **76C** water or to achieve **2300 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	275 kg (78.6%)	80 %	4
Grain	Strzegom Monachijski typ I	75 kg (21.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	1800 g	90 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	4000 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	2000 g	1 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	1000 g	Fermentis