

Pils Tomyski

- Gravity **12.4 BLG**
- ABV ---
- IBU **27**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (91.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (8.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Tomyski | 20 g | 90 min | 3.9 % |
| Boil | Tomyski | 20 g | 60 min | 3.9 % |
| Boil | Tomyski | 20 g | 20 min | 3.9 % |
| Boil | Tomyski | 40 g | 5 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 1 g | Boil | 5 min |