

## Pils v2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg (7.4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	10 g	80 min	13 %
Boil	Magnum	20 g	60 min	13 %
Boil	Saaz (Czech Republic)	25 g	20 min	3 %
Whirlpool	Saaz (Czech Republic)	25 g	30 min	3 %
Dry Hop	Saaz (Czech Republic)	50 g	7 day(s)	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	350 ml	Fermentis