

## Pils - Zestaw Browamator

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.6**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **43.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **43.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	8.11 kg (94.9%)	81 %	4
Grain	Weyermann - Carapils	0.43 kg (5.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	87.5 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	35 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	52.5 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	40.25 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	8.75 g	Boil	15 min