

PilsAdam

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (84.9%) | 80 % | 5 |
| Grain | Monachijski IREKS | 0.6 kg (11.3%) | 78 % | 15 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.8%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 8.8 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Whirlpool | Saaz (Czech Republic) | 20 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 12 g | Fermentis |