

# Pilsner

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen	4.75 kg (82.6%)	80.5 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %
Aroma (end of boil)	Premiant	10 g	0 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Slant	500 ml	Wyeast Labs