

# Pilsner

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Ger  | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Hallertau | 40 g   | 90 min | 5.7 %      |
| Flor                |           |        |        |            |
| Aroma (end of boil) | Hallertau | 30 g   | 15 min | 5.7 %      |
| Flor                |           |        |        |            |
| Aroma (end of boil) | Hallertau | 30 g   | 5 min  | 5.7 %      |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 20 g   | Mangrove Jack's |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |            |      |      |        |
|-------|------------|------|------|--------|
| Other | Irish Moss | 14 g | Boil | 10 min |
|-------|------------|------|------|--------|

## Notes

- Simple mash 67 grados  
*May 17, 2018, 10:28 AM*