

# pilsner v0.1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **6.1 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **45 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **4.4 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **71C**
- Keep mash **15 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **9.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.65 kg (94.3%)	82 %	4
Grain	Płatki owsiane	0.1 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Finning	irish moss	0.7 g	Boil	15 min