

# Pilzner

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **6.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **80C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (94.1%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (5.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	100 g	30 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA GERMAN LAGER W35	Lager	Dry	10 g	GOZDAWA