

# Pilzner

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.4**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 %  | 5   |
| Grain | Viking Vienna Malt   | 1 kg (20%) | 79 %  | 7   |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Marynka           | 12 g   | 60 min | 9 %        |
| Boil      | Perle             | 25 g   | 20 min | 6.7 %      |
| Boil      | Lublin (Lubelski) | 30 g   | 5 min  | 3.8 %      |
| Whirlpool | Lublin (Lubelski) | 30 g   | 20 min | 3.8 %      |
| Whirlpool | Perle             | 30 g   | 15 min | 6.7 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |