

# Pilzner

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.5 kg (93.8%) | 80.5 % | 4.5 |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%)  | 78 %   | 5   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| First Wort          | Saaz (Czech Republic) | 50 g   | 90 min | 3.5 %      |
| Boil                | Saaz (Czech Republic) | 25 g   | 30 min | 3.5 %      |
| Boil                | Saaz (Czech Republic) | 15 g   | 5 min  | 3.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 0 min  | 3.5 %      |
| Boil                | East Kent Goldings    | 15 g   | 90 min | 5.1 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 10 g   | Boil    | 10 min |

## Notes

- dekokt po przerwie scukrzającej 1/3 podnosimy do 72 do negatywnej próby jodowej i gotujemy 30min.  
potem dodajemy do zacieru i temp ustalamy na 72  
*Jan 4, 2018, 1:13 PM*