

# slip

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) UK	2.5 kg (83.3%)	78 %	2
Grain	Munich Malt	0.5 kg (16.7%)	80 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	15 g	60 min	9 %
Boil	Northern Brewer	15 g	30 min	9 %
Boil	Northern Brewer	45 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	10 g	Fermentis Division of S.I.Lesaffre

## Extras

Type	Name	Amount	Use for	Time
Fining	tabletka	2.5 g	Boil	10 min