

# Stolarz- Pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **65 C**, Time **40 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **74C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (95.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	14 %
Aroma (end of boil)	Magnum	10 g	20 min	14 %
Aroma (end of boil)	Magnum	10 g	0 min	14 %
Boil	Styrian Golding	20 g	60 min	2.8 %
Aroma (end of boil)	Styrian Golding	20 g	20 min	2.8 %
Aroma (end of boil)	Styrian Golding	20 g	0 min	2.8 %

## Yeasts

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