

## 12°v2

- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **2 %**
- Size with trub loss **57.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **65 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **33 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **43 liter(s)** of **76C** water or to achieve **65 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	8 kg (72.7%)	82 %	4
Grain	Viking Vienna Malt	1 kg (9.1%)	79 %	7
Grain	Viking Munich Malt	1 kg (9.1%)	78 %	18
Grain	Weyermann - Carapils	1 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	10.5 %
Aroma (end of boil)	Hallertau Mittelfrüh	60 g	20 min	3.7 %
Whirlpool	hallertau tradition	50 g	5 min	6.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	1000 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	Whirfloc T	2 g	Boil	10 min
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