

## #38 PPILS

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **70 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	5
Grain	Pilzński	3 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	6.5 %
Boil	Marynka	30 g	30 min	6.5 %
Boil	Lublin (Lubelski)	30 g	30 min	3 %
Boil	Marynka	10 g	5 min	6.5 %
Boil	Lublin (Lubelski)	10 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S189	Lager	Slant	0.3 ml	---

### Notes

- 01/03 - Warzenie
- 12/03 - Cicha przy 5BLG A:12L + B:13L
- 19/05 - A: +38g Marynka

B: Rozlew 5-BLG

23/05 Rozlew A  
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