

## #5 PILS

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **4.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **50 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **35 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (85.7%)	80 %	5
Grain	Monachijski	0.75 kg (14.3%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	40 g	0 min	4 %