

## #56 Pils Weizen

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.7 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount          | Yield  | EBC |
|-------|--------------------|-----------------|--------|-----|
| Grain | Malteurop Pale Ale | 1.27 kg (24.1%) | 82 %   | 6   |
| Grain | Malteurop Wheat    | 4 kg (75.9%)    | 86.8 % | 5   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Iunga             | 25 g   | 60 min | 12.9 %     |
| Boil    | Chinook PL        | 25 g   | 30 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |
| Boil    | Puławski          | 25 g   | 0 min  | 8.9 %      |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 500 ml | Fermentum Mobile |