

#84 Weselny Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **3.2**
- 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 **80 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Malteurop Lager | 4.5 kg (81.8%) | 82 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |
| Grain | Malteurop Wheat | 0.5 kg (9.1%) | 86.8 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 25 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|-------|--------|------------|
| Wyeast 2782 PC Staro-Prague Lager | Lager | Slant | 200 ml | Wyeast |