

drugi Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **5.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.77 kg (76.9%)	82 %	4
Grain	Viking Munich Malt	1.15 kg (15.4%)	78 %	18
Grain	viking carmel malt	0.58 kg (7.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	57.69 g	60 min	4 %
Boil	Marynka	15 g	30 min	10 %
Whirlpool	Lublin (Lubelski)	57.69 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	13.27 g	Fermentis