

# drugi Pils

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

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 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 **19.5 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 **19.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%)  | 82 %  | 4   |
| Grain | Viking Munich Malt  | 1 kg (15.4%)  | 78 %  | 18  |
| Grain | viking carmel malt  | 0.5 kg (7.7%) | 75 %  | 30  |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |
| Boil      | Marynka           | 13 g   | 30 min | 10 %       |
| Whirlpool | Lublin (Lubelski) | 50 g   | 15 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |

## Notes

- sólód karmelowy dodany na 72stopni 15minut

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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