

# Kazbek Extra Pils 13

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **5.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **73 C**, Time **45 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **73C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (56.8%)	81 %	4
Grain	Monachijski	1.7 kg (38.6%)	80 %	16
Grain	Steinbach Karamel Pils	0.2 kg (4.5%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	30 g	60 min	4.6 %
Boil	Kazbek	50 g	20 min	4.6 %
Boil	Kazbek	20 g	10 min	4.6 %
Boil	Kazbek	30 g	5 min	4.6 %
Dry Hop	Kazbek	40 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis