

Kryształ Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.4 kg (78.8%) | 82 % | 4 |
| Grain | Rice, Flaked | 1 kg (14.6%) | 70 % | 2 |
| Grain | Weyermann Carapils | 0.35 kg (5.1%) | 78 % | 4 |
| Grain | Weyermann Zakwaszający | 0.1 kg (1.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 40 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Diamond Lager | Lager | Dry | 11.5 g | Lallemand |