

# Lekki pils

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **17**
- SRM **2.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (88.9%)   | 80.5 % | 2   |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 %   | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Tomyski | 50 g   | 1 min  | 2.8 %      |
| Boil    | lunga   | 15 g   | 60 min | 11 %       |

## Yeasts

| Name | Type  | Form   | Amount | Laboratory     |
|------|-------|--------|--------|----------------|
| I 28 | Lager | Liquid | 200 ml | Imperial Yeast |