

# LEPSZY ZOVIAN

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (88.9%)	81 %	5
Grain	Weyermann - Carapils	0.3 kg (6.7%)	78 %	4
Grain	Dextrine	0.2 kg (4.4%)	72 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	10 g	60 min	8 %
Boil	Premiant	12 g	50 min	8 %
Boil	Premiant	10 g	20 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	12 g	Fermentis