

MJP

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **55.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.43 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **30.7 liter(s)** of **76C** water or to achieve **55.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 9 kg (88.2%) | 80 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.6 kg (5.9%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.6 kg (5.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 70 g | 70 min | 10 % |
| Boil | Saaz (Czech Republic) | 40 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis |