

# Pils 1.0 "Mira Ceti"

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **79**
- SRM **3.8**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **60 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **60C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	40 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis