

## Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **2.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (90%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.5 kg (10%)	75 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin	50 g	60 min	4 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %