

## Pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Steps

- Temp **65 C**, Time **5 min**
- Temp **73 C**, Time **60 min**

### Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **5 min** at **65C**
- Keep mash **60 min** at **73C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (93.1%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (6.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	20 min	8.7 %
Boil	Lublin (Lubelski)	30 g	10 min	5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Pilsen Lager	Lager	Liquid	1000 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min