

## Pils

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **3.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **45 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (90%)	80 %	4
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2

### Hops

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

### Yeasts

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

### Notes

- Dekokcja jednowarowa  
Nov 19, 2019, 7:30 AM