

# pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **43.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.5 liter(s)** of **76C** water or to achieve **70.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9.5 kg (76%)	80 %	4
Grain	Monachijski	2 kg (16%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (8%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	styrian eureka	60 g	60 min	13 %
Boil	Cascade PL	75 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	300 ml	Fermentis Division of S.I.Lesaffre