

## Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **2.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **55 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 8.5 kg (100%) | 80.5 % | 2   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 40 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

### Yeasts

| Name                | Type  | Form   | Amount | Laboratory  |
|---------------------|-------|--------|--------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 20 ml  | Wyeast Labs |