

## Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **20 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **55.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount          | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Pilzneński         | 4.32 kg (84.5%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.79 kg (15.5%) | 79 %  | 10  |

### Hops

| Use for | Name              | Amount  | Time   | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil    | Marynka           | 26.71 g | 75 min | 7.2 %      |
| Boil    | Lublin (Lubelski) | 15.71 g | 75 min | 2.8 %      |

### Yeasts

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