

## Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **2.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **19.7 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.2 kg (94.1%)	80.5 %	2
Grain	Strzegom Monachijski typ I	0.2 kg (5.9%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	80 min	3.1 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.1 %
Boil	Saaz (Czech Republic)	20 g	5 min	3.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

### Notes

- Woda oaza z biedronki 25l  
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