

pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (96.2%) | 81 % | 4 |
| Grain | carabody | 0.2 kg (3.8%) | 75 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | EXP-2 (PH) | 30 g | 60 min | 8 % |
| Dry Hop | EXP-2 (PH) | 110 g | 5 day(s) | 8 % |
| Boil | EXP-2 (PH) | 60 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1800 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|---------|--------|
| Fining | wirflock | 1 g | Boil | 5 min |
| Water Agent | NaCl | 4 g | Boil | 60 min |