

Pils 2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (69.4%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (6.9%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.9%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.2 kg (2.8%) | 78 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (13.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 4.7 % |
| Boil | Premiant | 20 g | 20 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.7 % |
| Boil | Premiant | 20 g | 10 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 4.7 % |

| | | | | |
|------|-----------------------|------|-------|-------|
| Boil | Premiant | 25 g | 5 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 15 g | 0 min | 4.7 % |
| Boil | Premiant | 15 g | 0 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 400 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|---------|--------|
| Water Agent | gips | 0.1 g | Mash | 60 min |
| Water Agent | epsom | 0.3 g | Mash | 60 min |
| Water Agent | CaCl | 0.5 g | Mash | 60 min |
| Water Agent | proszek do pieczenia | 0.3 g | Mash | 60 min |