

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