

PILS 2017

- Gravity **13.1 BLG**
- ABV ---
- IBU **43**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87.7%)	80.5 %	3.5
Grain	Chit Malt	0.3 kg (5.3%)	50 %	2
Grain	Carapils	0.2 kg (3.5%)	75 %	4.5
Grain	Monachijski I	0.2 kg (3.5%)	80 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Vic Secret	20 g	65 min	16.3 %
Boil	Magnum	10 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.5 %
Boil	Saaz (Czech Republic)	30 g	25 min	3.8 %
Boil	Cascade	30 g	5 min	6.7 %
Whirlpool	Ahtanum	30 g	20 min	5 %
Whirlpool	Willamette	30 g	20 min	4.5 %