

## Pils 3K

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **3.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Premium	2.5 kg (71.4%)	81 %	2
Grain	Weyermann - Carapils	0.5 kg (14.3%)	75 %	4
Grain	Płatki ryżowe	0.5 kg (14.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf (Słowenia)	15 g	20 min	11.6 %
Boil	Styrian Cardinal (Słowenia)	15 g	20 min	8.7 %
Boil	Styrian Wolf (Słowenia)	15 g	7 min	11.6 %
Boil	Styrian Cardinal (Słowenia)	15 g	7 min	8.7 %
Whirlpool	Styrian Wolf (Słowenia)	15 g	20 min	11.6 %
Whirlpool	Styrian Cardinal (Słowenia)	15 g	20 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	2000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletki	0.8 g	Boil	10 min
Water Agent	chlorek wapnia 99%	3 g	Boil	60 min
Water Agent	witamina C	2.4 g	Bottling	---