

pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **39.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	85 %	4
Grain	Monachijski	1 kg (15.4%)	85 %	16
Grain	Weyermann - Carapils	0.5 kg (7.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Mandarina Bavaria	50 g	10 min	10 %
Boil	lunga	34 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	23 g	fermentis

Notes

- temperatura podczas zacierania podnoszona przez dekokcję
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.