

# Pils

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **54 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **32 liter(s)** of **76C** water or to achieve **54 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	11 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	120 g	60 min	4.7 %
Boil	Saaz (Czech Republic)	45 g	10 min	4.7 %
Boil	Saaz (Czech Republic)	60 g	5 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager 2124	Lager	Liquid	2000 ml	Wyeast Labs
WLP838 - Southern German Lager Yeast	Lager	Liquid	2000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	Super Irish Moss	3 g	Boil	10 min
Other	Yeast Nutrient WLN 1000	5 g	Boil	10 min