

# PILS

- Gravity **12.7 BLG**
- ABV ---
- IBU **43**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.4 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 **13.9 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 **24 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.1%)	80.5 %	3.5
Grain	Chit Malt	0.3 kg (5.4%)	50 %	2
Grain	Carapils	0.25 kg (4.5%)	75 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	35 g	65 min	13 %
Boil	Magnum	25 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	25 min	4.5 %
Boil	Cascade	30 g	5 min	6 %
Whirlpool	Citra	30 g	20 min	13 %
Whirlpool	Willamette	30 g	20 min	4.5 %
Dry Hop	Vic Secret (AUS)	50 g	20 day(s)	16.1 %