

# Pils lager

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	30 min	4 %
Boil	Saaz (Czech Republic)	20 g	15 min	4 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	2 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	10 min
Other	pożywka	0.5 g	Boil	10 min

## Notes

- wlp 802 starter 1,5l odlany sama gęstwa .Fermentacja 15.04.2020  
o godz. 20.00 , rano 16.04 już ruszyła  
*Apr 18, 2020, 10:52 AM*