

## Pils na rocznice

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **3.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **31.9 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **26.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (94.8%)	80 %	4
Grain	Strzegom Monachijski typ II	0.25 kg (4.3%)	79 %	22
Grain	Acid Malt	0.05 kg (0.9%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.72 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.72 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.72 %
Boil	Saaz (Czech Republic)	30 g	5 min	3.72 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis

## Notes

- Woda ro  
*Nov 21, 2020, 12:19 AM*