

## Pils PLCZDE

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 4 kg (87.9%)   | 81 %  | 5   |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (3.3%) | 80 %  | 6   |
| Grain | Weyermann - Carapils        | 0.2 kg (4.4%)  | 78 %  | 4   |
| Grain | Carahell                    | 0.2 kg (4.4%)  | 77 %  | 26  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 17 g   | 60 min | 13.5 %     |
| Boil    | Tettnanger            | 50 g   | 0 min  | 4.9 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min | 4.5 %      |
| Boil    | Diamant               | 30 g   | 10 min | 10 %       |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 5 g    | Boil    | 30 min |

## Notes

- 100% kropla beskidu  
*Feb 20, 2023, 11:11 AM*