

## Pils Srils

- Gravity **11.7 BLG**
- ABV ---
- IBU **42**
- SRM **3.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

- Temp **38 C**, Time **90 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **90 min** at **38C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (98.7%)	82 %	4
Grain	Acid Malt	0.06 kg (1.3%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	42 g	75 min	4.5 %
Boil	Saaz (Czech Republic)	35 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	35 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	35 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Urquell	Lager	Liquid	1000 ml	Wyeast Labs