

Pils SS 50I

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **55.4 liter(s)**

Mash information

- Mash efficiency **98 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **55.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (82.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (17.6%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 80 g | 60 min | 4 % |
| Boil | Saaz (Czech Republic) | 60 g | 20 min | 4 % |
| Boil | Saaz (Czech Republic) | 60 g | 10 min | 4 % |
| Boil | Saaz (Czech Republic) | 100 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|--------|--------|-------------|
| Wyeast - Urquell | Lager | Liquid | 150 ml | Wyeast Labs |