

# PILS SZYSZKA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **45.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13.5 kg (90%)	82 %	4
Grain	Viking Munich Malt	1.5 kg (10%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	45 min	10 %
Boil	Marynka	50 g	5 min	10 %
Boil	Lublin (Lubelski)	120 g	10 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Spice	ROZMARYN	90 g	Boil	60 min