

Pils W2007

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.1**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (84.9%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (11.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 30 g | 75 min | 11.5 % |
| Boil | Tradition | 30 g | 5 min | 5.5 % |
| Boil | Tradition | 20 g | 0 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|--------|-----------|-------------|
| Wyeast - Pilsen Lager | Lager | Liquid | 1562.5 ml | Wyeast Labs |