

## PILS - XII 2022 r.

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | płatki ryżowe       | 0.5 kg (10%) | 80 %  | 1   |
| Grain | Strzegom Pilzneński | 4.5 kg (90%) | 80 %  | 4   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |
| Boil    | lunga | 30 g   | 10 min | 11 %       |

### Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| S-189 | Lager | Dry  | 23 g   | Fermentis  |