

# pilsik

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **71 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) UK | 2.5 kg (83.3%) | 78 %  | 2   |
| Grain | Munich Malt        | 0.5 kg (16.7%) | 80 %  | 18  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 30 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 40 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |          |       |      |        |
|--------|----------|-------|------|--------|
| Fining | tabletka | 2.5 g | Boil | 10 min |
|--------|----------|-------|------|--------|