

# Pilsner

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72.1 C**, Time **20 min**
- Temp **100.1 C**, Time **15 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72.1C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Keep mash **15 min** at **100.1C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.5 kg (9.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %