

# Pilss

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **2.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **64 C**, Time **65 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 3 kg (90.9%)  | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 0.3 kg (9.1%) | 85 %   | 5   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 34 g   | 60 min | 3 %        |
| Boil                | Simcoe                | 11 g   | 55 min | 13.2 %     |
| Boil                | Saaz (Czech Republic) | 25 g   | 10 min | 3 %        |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 20 min | 3 %        |