

Pilzner

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **8 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **8 min** at **78C**
- Sparge using **42.1 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (83.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (16.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 25 g | 10 min | 8 % |
| Boil | Saaz (Czech Republic) | 80 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 80 g | 85 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|---------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Culture | 2000 g | White Labs |