

Pilzner Mitek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.5**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 4.81 kg (80.7%) | 81 % | 4 |
| Grain | Pilznenski Bruntal | 0.96 kg (16.1%) | 78 % | 3 |
| Grain | Weyermann - Carapils | 0.19 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 15 g | 30 min | 13.5 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 10 min | 3.6 % |
| Dry Hop | Styrian Golding | 50 g | 5 day(s) | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry | 22.12 g | Fermentis |