

ZIBI PILS

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (100%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zibi	25 g	20 min	11 %
Boil	Zibi	55 g	1 min	11 %
Whirlpool	Zibi	120 g	0 min	11 %

60 min chmielenie na whirlpool 70 stopni C.

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	300 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflflock T	1 g	Boil	10 min