

## Pils

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **1 %**
- Size with trub loss **60.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **69.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **39 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **43.3 liter(s)** of **76C** water or to achieve **69.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	11.5 kg (88.5%)	82 %	4
Grain	Pszeniczny	1 kg (7.7%)	85 %	4
Grain	Viking Melanoidynowy	0.5 kg (3.8%)	70 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	100 g	40 min	6.4 %
Aroma (end of boil)	Sybilla	100 g	10 min	6.4 %
Aroma (end of boil)	Sybilla	100 g	1 min	6.4 %