Pils K 12,5 Blg

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	4.5 kg *(72%)*	80 %	5
Grain	Cara-Pils/Dextrine	0.5 kg *(8%)*	72 %	4
Grain	Rice, Flaked	1 kg *(16%)*	70 %	2
Grain	Weyermann - Acidulated Malt	0.25 kg *(4%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	60 min	4.3 %
Boil	lunga	40 g	15 min	11 %
Boil	styrian wolf	30 g	5 min	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Liquid	125 ml	Wyeast Labs

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