

# Pilsner

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.3 kg (91.5%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (5.3%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2.1%)	80 %	6
Grain	Weyermann - Carafoam	0.05 kg (1.1%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	15.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	3.68 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	3.68 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Dry	23 g	Fermentis
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