

## 32 PILS

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **5.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **20 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.1 liter(s)**

### Steps

- Temp **63 C**, Time **35 min**
- Temp **71 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **45 min** at **71C**
- Keep mash **10 min** at **75C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 4 kg (88.9%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.5 kg (11.1%) | 79 %  | 10  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 15 g   | 60 min | 11 %       |
| Boil    | Puławski          | 20 g   | 10 min | 4.3 %      |
| Boil    | Puławski          | 30 g   | 3 min  | 4.3 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 3 min  | 4 %        |

### Yeasts

| Name                      | Type  | Form   | Amount | Laboratory |
|---------------------------|-------|--------|--------|------------|
| WLP850 - Copenhagen Lager | Lager | Liquid | 200 ml | White Labs |