

#38 Pils

- Gravity **13.6 BLG**
- ABV ---
- IBU **16**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (87%) | 80 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (8.7%) | 75 % | 5 |
| Grain | Acid Malt bestmalz | 0.25 kg (4.3%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 5 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 40 g | 0 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 50 g | 60 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 50 g | 40 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------------|-------------|---------------|-------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 300 ml | Fermentum Mobile |