

## #81 Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **67 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **35 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	4.5 kg (81.8%)	82 %	3
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Malteurop Wheat	0.5 kg (9.1%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2782 PC Staro-Prague Lager	Lager	Slant	150 ml	Wyeast