

## #95 PILS

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.8 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	17 g	40 min	9 %
Aroma (end of boil)	Zula	15 g	5 min	9 %
Aroma (end of boil)	Zula	20 g	0 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11 g	---

### Notes

- Woda (target):  
Ca 140, Mg 15, SO 85, Na 52, Cl 170, HCO 230, Alkalinity 190  
highly malty, good for dark beer :(((( smuteczek  
na 15l Saguaro Lild: 2,6g chlorku wapnia, 1,7g soli

Warzenie 11/12/21

Fermentacja : 18, 8, 18 ciśnienie cały czas  
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