

## MO\_Pils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (100%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	5 g	60 min	9.3 %
Boil	Premiant	5 g	60 min	9.9 %
Boil	Northern Brewer	10 g	30 min	9.3 %
Boil	Premiant	10 g	30 min	9.9 %
Boil	Northern Brewer	10 g	15 min	9.3 %
Boil	Premiant	10 g	15 min	9.9 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.38 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.38 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	300 ml	Fermentum Mobile