

# Pacific Pils

- Gravity **11.9 BLG**
- ABV ---
- IBU **43**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **6 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (90.1%)   | 81 %  | 4   |
| Grain | Weyermann - Vienna Malt  | 0.25 kg (4.5%) | 81 %  | 8   |
| Grain | Weyermann - Carapils     | 0.3 kg (5.4%)  | 78 %  | 4   |

## Hops

| Use for    | Name         | Amount | Time     | Alpha acid |
|------------|--------------|--------|----------|------------|
| First Wort | Waimea       | 20 g   | 100 min  | 17 %       |
| Boil       | Waimea       | 10 g   | 30 min   | 17 %       |
| Boil       | Waimea       | 20 g   | 0 min    | 17 %       |
| Dry Hop    | Enigma (AUS) | 10 g   | 3 day(s) | 17.2 %     |
| Dry Hop    | Galaxy       | 10 g   | 3 day(s) | 15 %       |
| Dry Hop    | Rakau (NZ)   | 10 g   | 3 day(s) | 9.5 %      |
| Dry Hop    | Azacca       | 10 g   | 3 day(s) | 14 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |        |        |                  |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 150 ml | Fermentum Mobile |
|------------------------|-------|--------|--------|------------------|

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |