

# pil

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **5.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **68 C**, Time **5 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	diastatic	0.3 kg (6.7%)	10 %	4
Grain	Castlemalting - Cara Clair	1 kg (22.2%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (4.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	38 g	50 min	2.8 %
Boil	Zula	25 g	15 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis