

## Pils #11

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **325.5 liter(s)**
- Total mash volume **418.5 liter(s)**

### Steps

- Temp **95 C**, Time **60 min**

### Mash step by step

- Heat up **325.5 liter(s)** of strike water to **105.7C**
- Add grains
- Keep mash **60 min** at **95C**
- Sparge using **390.2 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	90 kg (96.8%)	81 %	5
Grain	Weyermann - Carapils	3 kg (3.2%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	350 g	60 min	11 %
Aroma (end of boil)	Oktawia	500 g	5 min	7.1 %
Whirlpool	Oktawia	1000 g	15 min	7.1 %