

## PILS 12 BLG # 42

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (96.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (3.8%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	70 min	2.8 %
Boil	Puławski	50 g	20 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Tabletka whirfloc	0.002 g	Boil	10 min