

## Pils

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **2.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **55 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	8.5 kg (100%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	20 ml	Wyeast Labs