

PILS 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **58**
- SRM **5.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (82.5%)	80 %	4
Grain	Weyermann - Monachijski I	0.7 kg (12.3%)	80 %	16
Grain	Weyermann - Abbey	0.3 kg (5.3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	6.5 %
Boil	Styrian Wolf (Słowenia)	15 g	15 min	11.6 %
Boil	Styrian Cardinal (Słowenia)	15 g	15 min	8.7 %
Boil	Styrian Wolf (Słowenia)	15 g	7 min	11.6 %
Boil	Styrian Cardinal (Słowenia)	15 g	7 min	8.7 %
Whirlpool	Styrian Cardinal (Słowenia)	15 g	20 min	8.7 %
Whirlpool	Styrian Wolf (Słowenia)	15 g	20 min	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletki	1.2 g	Boil	10 min
Water Agent	chlorek wapnia 99%	5 g	Boil	60 min
Water Agent	witamina C	4 g	Bottling	---
Other	YEAST G.F. pożywka	5 g	Primary	14 day(s)