

Pils

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **47**
- SRM **3.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **5.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **7.5 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **7.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 1 kg (90.9%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 5 g | 60 min | 10 % |
| Boil | Marynka | 5 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 5 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Saflager S-23 | Lager | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 0.8 g | Boil | 10 min |