

## Pils #3

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.3**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **428.8 liter(s)**
- Total mash volume **551.3 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **428.8 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **316.4 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	80 kg (65.3%)	82 %	4
Grain	Rye Malt	37.5 kg (30.6%)	63 %	10
Grain	Weyermann - Carapils	5 kg (4.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	300 g	60 min	9 %
Boil	Saaz (Czech Republic)	400 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	600 g	30 min	4.5 %
Whirlpool	Oktawia	700 g	15 min	9 %