

Pils

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **5.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Herkules	5 g	50 min	17.4 %
Boil	Styrian Bobek	20 g	20 min	5.9 %
Boil	Styrian Bobek	20 g	5 min	5.9 %
Whirlpool	Styrian Bobek	30 g	20 min	5.9 %
Whirlpool	Sybilla	20 g	10 min	6.7 %
Whirlpool	Simcoe	20 g	10 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis