

# pils

- Gravity **12.1 BLG**
- ABV ---
- IBU **38**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (90.9%)	81 %	4
Grain	Cara-Pils/Dextrine	0.2 kg (9.1%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	45 min	11 %
Boil	Oktawia	5 g	20 min	7.1 %
Boil	Sybilla	8 g	20 min	5.9 %
Boil	Oktawia	10 g	5 min	7.1 %
Boil	Oktawia	5 g	0 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	50 ml	Fermentis