

## Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **10 min** at **100C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	8 kg (87%)	80.5 %	2
Grain	Briess - Carapils Malt	0.35 kg (3.8%)	74 %	3
Grain	słód zakwaszający	0.25 kg (2.7%)	75 %	5
Grain	Strzegom Wiedeński	0.6 kg (6.5%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	70 min	4.5 %
Boil	Hallertau	50 g	60 min	4.5 %
Boil	Hallertau	60 g	10 min	4.5 %
Boil	Hallertau	60 g	0 min	4.5 %

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	10 g	Boil	15 min
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