

## Pils 46

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	45 min	10.6 %
Boil	Iunga	30 g	45 min	11 %
Boil	Lublin (Lubelski)	35 g	5 min	5.8 %

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	15 min