

Pils 63

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **3.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 10.6 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 5.8 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 5 min | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP518 - Opshaug Kveik Ale | Ale | Slant | 100 ml | White Labs |