

## Pils

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (77.7%)   | 81 %  | 4   |
| Grain | Monachijski                       | 0.5 kg (9.7%)  | 80 %  | 16  |
| Grain | Pszeniczny                        | 0.5 kg (9.7%)  | 85 %  | 4   |
| Grain | Weyermann - Carapils              | 0.15 kg (2.9%) | 78 %  | 4   |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | lunga | 20 g   | 60 min | 11 %       |
| Boil                | lunga | 15 g   | 15 min | 11 %       |
| Aroma (end of boil) | lunga | 15 g   | 0 min  | 11 %       |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |