

# Pils Agnus

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **35 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	4.5 kg (86.5%)	95 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10
Grain	Strzegom Karmel 30	0.1 kg (1.9%)	75 %	30
Grain	Strzegom Karmel 150	0.1 kg (1.9%)	75 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	40 g	50 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	---