

Pils by Džako

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 7 kg (87.5%) | 79 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (6.3%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 60 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 40 g | 5 min | 4.5 % |
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|--------|---------|------------|
| Saflager S-23 | Lager | Liquid | 1000 ml | Fermentis |