

Pils Furta

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss --- %
- Size with trub loss **2000 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **2300 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1400 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **1050 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **1600 liter(s)** of **76C** water or to achieve **2300 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 275 kg (78.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 75 kg (21.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 1800 g | 90 min | 8 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 4000 g | 20 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 2000 g | 1 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 1000 g | Fermentis |