

# Pils Please

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 4.2 kg (85.7%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 0.5 kg (10.2%) | 79 %  | 10  |
| Grain | Karmelowy Czerwony | 0.2 kg (4.1%)  | 75 %  | 59  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Galaxy                | 10 g   | 40 min | 15 %       |
| Boil    | Saaz (Czech Republic) | 30 g   | 25 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 15 min | 4.5 %      |
| Boil    | Galaxy                | 20 g   | 0 min  | 15 %       |
| Boil    | Saaz (Czech Republic) | 40 g   | 0 min  | 4.5 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |