

Pilsner 1.0

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **59.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **69 C**, Time **30 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **69C**
- Keep mash **20 min** at **75C**
- Sparge using **37.6 liter(s)** of **76C** water or to achieve **59.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 9 kg (81.8%) | 81 % | 3 |
| Grain | Strzegom Monachijski typ I | 2 kg (18.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 50 g | 90 min | 4 % |
| Boil | Sladek | 50 g | 60 min | 6.8 % |
| Boil | Saaz (Czech Republic) | 50 g | 10 min | 4 % |
| Boil | Sladek | 20 g | 10 min | 6.8 % |

Yeasts

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