

# Pilss

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **2.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **64 C**, Time **65 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (90.9%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.3 kg (9.1%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	34 g	60 min	3 %
Boil	Simcoe	11 g	55 min	13.2 %
Boil	Saaz (Czech Republic)	25 g	10 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	20 min	3 %