

# Pilzner

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Viking Vienna Malt	1 kg (20%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	9 %
Boil	Perle	25 g	20 min	6.7 %
Boil	Lublin (Lubelski)	30 g	5 min	3.8 %
Whirlpool	Lublin (Lubelski)	30 g	20 min	3.8 %
Whirlpool	Perle	30 g	15 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis