

# Pilzner

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.5 kg (95.9%)	80.5 %	2
Grain	Briess - Carapils Malt	0.15 kg (4.1%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	70 min	10.2 %
Boil	East Kent Goldings	10 g	25 min	5.8 %
Boil	Saaz (Czech Republic)	50 g	25 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12 g	Danstar