

# Plis

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **40.3 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (76.9%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	3.7 %
Boil	Fuggles	30 g	20 min	4.5 %
Boil	East Kent Goldings	15 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	500 ml	Fermentum Mobile

m54	Ale	Dry	11 g	---
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## Notes

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