

# "Skalski" Pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Viking Pilsner malt         | 4 kg (80%) | 82 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (20%) | 79 %  | 22  |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Marynka           | 25 g   | 60 min   | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min   | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min    | 4 %        |
| Dry Hop | Lublin (Lubelski) | 15 g   | 7 day(s) | 4 %        |

## Yeasts

| Name               | Type  | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| Gozdawa Czech Pils | Lager | Dry  | 10 g   | ---        |