

# Pils

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **11.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **51 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (100%)	82 %	3.8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	12 g	50 min	7.5 %
Aroma (end of boil)	Premiant	12 g	20 min	7.5 %
Whirlpool	Premiant	12 g	1 min	7.5 %