

## PILS 1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | PILS                 | 4.5 kg (81.8%) | --- % | --- |
| Grain | Monachijski          | 0.5 kg (9.1%)  | 80 %  | 16  |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%)  | 78 %  | 4   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Magnum  | 15 g   | 60 min | 12 %       |
| Boil      | saaz    | 20 g   | 20 min | 3.5 %      |
| Boil      | saaz    | 15 g   | 10 min | 3.5 %      |
| Boil      | saaz    | 15 g   | 5 min  | 3.5 %      |
| Whirlpool | saaz    | 20 g   | 10 min | 3.5 %      |
| Boil      | marynka | 10 g   | 60 min | 6 %        |

### Yeasts

| Name               | Type  | Form | Amount | Laboratory      |
|--------------------|-------|------|--------|-----------------|
| BAVARIAN LAGER M76 | Lager | Dry  | 10 g   | Mangrove Jack's |
| starter 1l 8h      |       |      |        |                 |