

# pilsner

- Gravity **13.6 BLG**
- ABV ---
- IBU **30**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **58.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **36.5 liter(s)** of **76C** water or to achieve **58.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	10 kg (90.9%)	82 %	4
Grain	Weyermann - Carapils	1 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	90 min	9 %
Boil	Saaz (Czech Republic)	15 g	90 min	4 %
Boil	Marynka	15 g	60 min	9 %
Boil	Saaz (Czech Republic)	15 g	60 min	4 %
Boil	Saaz (Czech Republic)	50 g	20 min	4 %
Boil	Saaz (Czech Republic)	50 g	5 min	4 %
Boil	Saaz (Czech Republic)	20 g	5 min	4 %
Whirlpool	Saaz (Czech Republic)	50 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M76 bavarian lager	Lager	Dry	10 g	Mangrove Jack's
Mangrove Jack's M76 bavarian lager	Lager	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min