

## #53 Pils

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (80%)	82 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8 %
Boil	Saaz (Czech Republic)	100 g	10 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis