

## Classic Pils

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 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)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 4.5 kg (81.8%) | 82 %  | 4   |
| Grain | Viking Vienna Malt         | 0.5 kg (9.1%)  | 79 %  | 7   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (4.5%) | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.25 kg (4.5%) | 75 %  | 30  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Premiant | 50 g   | 60 min | 8 %        |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | Fermentis  |