

# Hoch project

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **7.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (58.8%)	80 %	2
Grain	Briess - Wheat Malt, White	2 kg (39.2%)	80 %	5
Grain	Strzegom Karmel 600	0.1 kg (2%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7 %
Boil	Sybilla	50 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	30 g	Fermentis

## Notes

- 65 - 60 min  
73 C - 20 min  
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