

Hoppy Pils

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (81.5%)	80.5 %	4
Grain	Bestmalz Carmel Pils	0.25 kg (6.8%)	75 %	5
Grain	Carahell	0.13 kg (3.5%)	77 %	26
Grain	Monachijski	0.3 kg (8.2%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Summit	15 g	5 min	17 %
Whirlpool	Ahtanum	25 g	0 min	5 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Whirlpool	Galaxy	25 g	0 min	15 %
Whirlpool	Centennial	25 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	50 ml	Fermentum Mobile