

Hoppy Pils v2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **72**
- SRM **3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-------------|-------|-----|
| Grain | Weyermann - Pilsner Malt Premium | 3 kg (100%) | 81 % | 2.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | lunga | 25 g | 30 min | 10 % |
| Whirlpool | Simcoe | 50 g | 20 min | 13.2 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M76 Bavarian Lager | Lager | Dry | 11 g | Mangrove Jack's |