

LAGER #10 POLOTMAVY

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **8.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **425.3 liter(s)**
- Total mash volume **546.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Bohemian Floor	87.5 kg (72%)	79 %	3.75
Grain	Monachijski Weyermann	25 kg (20.6%)	78 %	15
Grain	Carabohemian	9 kg (7.4%)	73 %	195

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	450 g	60 min	15.6 %
Whirlpool	Saaz	2500 g	15 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Slant	15000 ml	White Labs