

PILS

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 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 | Weyermann - Carapils | 0.4 kg (7.3%) | 78 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.1 kg (1.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | iungga | 22 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 25 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| czech pilsner | Lager | Dry | 10 g | GOZDAWA |
| starter 1l | | | | |
| czech pilsner | Lager | Dry | 10 g | GOZDAWA |