

# PILS

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

| Type  | Name        | Amount          | Yield | EBC |
|-------|-------------|-----------------|-------|-----|
| Grain | Pilzneński  | 5.85 kg (91.8%) | 81 %  | 4   |
| Grain | Monachijski | 0.52 kg (8.2%)  | 80 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 22 g   | 60 min | 7.3 %      |
| Boil    | Marynka               | 20 g   | 30 min | 8 %        |
| Boil    | Saaz (Czech Republic) | 30 g   | 0 min  | 3.5 %      |