

PILS 2018 - v2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **8.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **1 %/h**
- Boil size **22.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (87.2%) | 81 % | 26 |
| Sugar | cukier | 0.5 kg (12.8%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 40 g | 90 min | 11.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 20 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 100 ml | --- |