

## Pils

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Monachijski	1.2 kg (18.7%)	80 %	16
Grain	Carabody	0.2 kg (3.1%)	--- %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	90 min	4.5 %
Aroma (end of boil)	Sladek	20 g	15 min	6 %
Boil	Magnum	20 g	75 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Finning	Whirflock	2 g	Boil	0 min