

## Pils

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 9 kg (91.8%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.6 kg (6.1%) | 78 %  | 4   |
| Grain | Monachijski          | 0.2 kg (2%)   | 80 %  | 16  |

### Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | sazz | 145 g  | 60 min | 4.5 %      |
| Boil    | sazz | 60 g   | 15 min | 4.5 %      |
| Boil    | sazz | 60 g   | 3 min  | 4.5 %      |

### Yeasts

| Name             | Type  | Form | Amount  | Laboratory |
|------------------|-------|------|---------|------------|
| Saflager W 34/70 | Lager | Dry  | 0.014 g | Fermentis  |