

## Pils

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- Gravity **11 BLG**
- ABV ---
- IBU ---
- SRM **7.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale            | 2.5 kg (62.5%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I   | 1 kg (25%)     | 79 %  | 16  |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (12.5%) | 78 %  | 20  |