

## pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (8.3%)	72 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Simpsons - Golden Naked Oats	0.5 kg (8.3%)	73 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Aroma (end of boil)	saaz	30 g	5 min	3.7 %
Whirlpool	Saaz (USA)	20 g	5 min	3.75 %

### Yeasts

Name	Type	Form	Amount	Laboratory
brewferm lager	Lager	Slant	1500 ml	---