

Pils wiedeński

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **8.5**
- 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 **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (50%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 4 kg (50%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 60 g | 90 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 40 g | 30 min | 4.5 % |
| Aroma (end of boil) | Hallertau Blanc | 20 g | 0 min | 11 % |