

pils1sorland 10,03

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (95.2%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	85 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	60 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
L17 harvest imperial yeast	Lager	Liquid	200 ml	---