

Pilzner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (80.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (14.3%) | 79 % | 22 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |
| Grain | Weyermann - Carapils | 0.2 kg (3.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Sybilla | 50 g | 60 min | 4.5 % |
| Boil | zatecki saaz | 40 g | 10 min | 2.74 % |
| Whirlpool | zatecki saaz | 30 g | 10 min | 2.74 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|---------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 1500 ml | White Labs |