

# Snipler

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **3.6**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Saaz (Czech Republic)	50 g	60 min	4.3 %
Boil	Saaz (Czech Republic)	50 g	30 min	4.3 %
Whirlpool	Saaz (Czech Republic)	75 g	0 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	30 ml	Fermentum Mobile