

## PILS #1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **7 %/h**
- Boil size **12.2 liter(s)**

### Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Fermentables

| Type  | Name                                    | Amount        | Yield | EBC |
|-------|-----------------------------------------|---------------|-------|-----|
| Grain | Weyermann -<br>Bohemian Pilsner<br>Malt | 2.6 kg (100%) | 81 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 3.9 %      |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 3.9 %      |

### Yeasts

| Name                | Type  | Form   | Amount | Laboratory  |
|---------------------|-------|--------|--------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 125 ml | Wyeast Labs |