

## Pils

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **2.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **250 liter(s)**
- Trub loss **5 %**
- Size with trub loss **262.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **316.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **132 liter(s)**
- Total mash volume **176 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	40 kg (90.9%)	95 %	4
Grain	Briess - 2 Row Carapils Malt	4 kg (9.1%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	17.2 %
Boil	HBC 472 Experimental	80 g	60 min	7.3 %
Boil	Saaz (Czech Republic)	100 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	100 g	10 min	4.5 %