

# Pilsener Lite 1

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (92.6%)	81 %	4
Grain	Biscuit Malt	0.2 kg (7.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	30 min	8 %
Boil	Saaz (Czech Republic)	25 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
2124	Lager	Liquid	100 ml	Wyeast