

## #08 PILSNER

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **8.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Malt Extract - Pilsen	1.7 kg (42.5%)	75.58 %	20
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Grain	CaraHell (DE)	0.4 kg (10%)	73.42 %	28
Adjunct	Carapils (DE)	0.2 kg (5%)	75.58 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (CZ)	50 g	60 min	4.3 %
Boil	Saaz (CZ)	25 g	30 min	4.3 %
Boil	Saaz (CZ)	15 g	10 min	4.3 %
Boil	Saaz (CZ)	30 g	1 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Bohemian Lager	Lager	Liquid	300 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	7 g	Boil	15 min