

## Lupils #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (93.8%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	40 min	13.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra Kweik	Ale	Liquid	100 ml	Omega