Pils

- Gravity **11.9 BLG**
- ABV **---**
- IBU **41**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg *(80%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(10%)*	79 %	16
Grain	Cara-Pils/Dextrine	0.5 kg *(10%)*	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	50 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.5 %
Boil	lunga	25 g	60 min	11 %