

# PilSS

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3000 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **3120.9 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **2132 liter(s)**
- Total mash volume **2665 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 533 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Sybilla           | 3750 g | 90 min | 6 %        |
| Boil    | Lublin (Lubelski) | 6 g    | 1 min  | 4 %        |

## Yeasts

| Name    | Type  | Form  | Amount  | Laboratory |
|---------|-------|-------|---------|------------|
| W 34 70 | Lager | Slant | 3000 ml | ---        |