

pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **345 liter(s)**
- Trub loss **0 %**
- Size with trub loss **345 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **352.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **186 liter(s)**
- Total mash volume **248 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	54 kg (87.1%)	95 %	4
Grain	Weyermann - Carapils	4 kg (6.5%)	85 %	4
Grain	zakwaszający	2 kg (3.2%)	--- %	---
Grain	Weyermann Caramunich 3	2 kg (3.2%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	250 g	60 min	10 %
Boil	Lublin (Lubelski)	300 g	30 min	4 %
Aroma (end of boil)	Sybilla	300 g	15 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	500 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
w 34/70	Lager	Dry	500 g	---