

Pilss 2023 Vienna

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **139.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **81 liter(s)**
- Total mash volume **108 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	24 kg (88.9%)	80.5 %	4
Grain	Briess - Vienna Malt	3 kg (11.1%)	77.5 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Saaz (Czech Republic)	100 g	10 min	4.5 %
Boil	Marynka	50 g	60 min	8.8 %
Boil	Sladek	100 g	10 min	6 %