

## PILS #16

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **52**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **336.9 liter(s)**
- Total mash volume **433.1 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Bohemian Floor Pilsner Weyermann | 90 kg (93.5%)  | 79 %  | 3.75 |
| Grain | CaraHell                         | 6.25 kg (6.5%) | 74 %  | 25   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Magnat | 200 g  | 60 min | 15.6 %     |
| Whirlpool | Vital  | 2500 g | 15 min | 13.5 %     |