

pils5

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **8.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 5.1 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Premiant | 25 g | 5 min | 5.53 % |
| Boil | Saaz (Czech Republic) | 43 g | 5 min | 2.99 % |
| Boil | hersbucker spat | 25 g | 5 min | 2.3 % |
| Boil | Premiant | 25 g | 15 min | 5.53 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 2.99 % |
| Boil | hersbucker spat | 25 g | 15 min | 2.3 % |
| Boil | Premiant | 30 g | 60 min | 5.53 % |
| Boil | junga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 200 ml | Wyeast Labs |