Pilss

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **2.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess DME - Pilsen Light	9 kg *(100%)*	95 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	10.5 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.5 %