PILS #24

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **42**
- SRM **3.8**
- 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 **350 liter(s)**
- Total mash volume **450 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Fawcett	100 kg *(100%)*	80 %	6.25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	400 g	60 min	16.2 %
Aroma (end of boil)	Willamette	750 g	10 min	4.2 %
Whirlpool	Willamette	1750 g	15 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	15000 ml	Fermentis

Notes

- Zgłoszenie 10.8°P
  Mar 5, 2025, 10:50 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.