

## Pils II

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **7.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	4.95 kg (83.9%)	80 %	4
Grain	Cookie	0.95 kg (16.1%)	72 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	11.5 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech	10 g	Boil	10 min