

## Pils #12

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.2**
- 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 **385 liter(s)**
- Total mash volume **495 liter(s)**

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 105 kg (95.5%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 5 kg (4.5%)    | 78 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Mandarina Bavaria | 300 g  | 60 min | 10 %       |
| Aroma (end of boil) | Mandarina Bavaria | 500 g  | 5 min  | 10 %       |
| Whirlpool           | Mandarina Bavaria | 500 g  | 15 min | 10 %       |
| Whirlpool           | Huell Melon       | 750 g  | 15 min | 8.9 %      |