

## #6 Jurli Pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5.5 kg (98.2%)	80 %	4
Grain	zakwaszający	0.1 kg (1.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	80 g	70 min	3.7 %
Boil	Hallertau Spalt Select	5 g	70 min	5.4 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.7 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	1 min	2.5 %