

Herkules 6

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (73.8%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (4.9%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.9%)	75 %	30
Grain	Strzegom Monachijski typ I	0.5 kg (8.2%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (8.2%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	60 min	12 %
Boil	Herkules	20 g	30 min	12 %
Boil	Herkules	25 g	15 min	12 %
Boil	Herkules	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	125 ml	Fermentum Mobile