

# Herkules

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

| Type  | Name                  | Amount        | Yield  | EBC |
|-------|-----------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński   | 6 kg (89.6%)  | 80 %   | 4   |
| Grain | Acid Malt             | 0.1 kg (1.5%) | 58.7 % | 6   |
| Grain | Karmelowy Jasny 30EBC | 0.6 kg (9%)   | 75 %   | 30  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Herkules | 15 g   | 60 min | 12 %       |
| Boil    | Herkules | 15 g   | 30 min | 12 %       |
| Boil    | Herkules | 20 g   | 10 min | 12 %       |
| Boil    | Herkules | 70 g   | 1 min  | 12 %       |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 500 ml | Fermentum Mobile |