

# Kolski pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (75.5%)	81 %	4
Grain	Viking Munich Malt	0.3 kg (5.7%)	78 %	10
Grain	Weyermann - Pale Ale Malt	1 kg (18.9%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	30 g	5 min	4.6 %
Boil	lunga	30 g	60 min	11 %