

Pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 16 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (10%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 0 min | 4.5 % |
| Boil | Iunga | 25 g | 60 min | 11 % |