

## Pils

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **42**
- SRM **5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 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 Monachijski typ II	1 kg (16.4%)	79 %	22
Grain	Viking Pilsner malt	4.5 kg (73.8%)	82 %	4
Grain	Carahell	0.4 kg (6.6%)	77 %	26
Grain	Jęczmień niesłodowany	0.2 kg (3.3%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12.9 %
Boil	Hallerta	30 g	30 min	4.6 %
Aroma (end of boil)	Hallerta	30 g	15 min	4.6 %
Aroma (end of boil)	Hersbrucker	10 g	15 min	2.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	10 ml	---