

## PILS 2

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- Gravity **12.4 BLG**
- ABV ---
- IBU **37**
- SRM **3.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg (92.3%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	4.3 %
Boil	Puławski	50 g	30 min	4.3 %
Boil	Cascade	50 g	5 min	6.7 %
Dry Hop	Cascade	50 g	5 day(s)	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Slant	100 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	7 g	Boil	10 min