

Pils #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	4 kg (61.5%)	79 %	7
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (30.8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %
Boil	Premiant	30 g	30 min	8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	7 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis