

## Pils

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.2**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	45 min	12.7 %
Aroma (end of boil)	Hallertau Tradition	50 g	5 min	5 %
Dry Hop	Hallertau Tradition	50 g	3 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	2000 ml	Fermentum Mobile