

PILS #24

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **42**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **350 liter(s)**
- Total mash volume **450 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|------|
| Grain | Maris Otter Fawcett | 100 kg (100%) | 80 % | 6.25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnat | 400 g | 60 min | 16.2 % |
| Aroma (end of boil) | Willamette | 750 g | 10 min | 4.2 % |
| Whirlpool | Willamette | 1750 g | 15 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|----------|------------|
| Saflager S-23 | Lager | Slant | 15000 ml | Fermentis |

Notes

- Zgłoszenie 10.8°P
Mar 5, 2025, 10:50 PM