

## Pils

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (91.8%)	81 %	4
Grain	Weyermann - Carapils	0.6 kg (6.1%)	78 %	4
Grain	Monachijski	0.2 kg (2%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sazz	145 g	60 min	4.5 %
Boil	sazz	60 g	15 min	4.5 %
Boil	sazz	60 g	3 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	0.014 g	Fermentis