

# PILS

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **3.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (96.4%)	81 %	4
Grain	Weyermann - Carapils	0.15 kg (3.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP 2/20	20 g	60 min	9.3 %
Boil	EXP 2/20	20 g	30 min	9.3 %
Whirlpool	EXP 2/20	40 g	15 min	1 %