

## pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                              | Amount     | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (50%) | 81 %  | 4   |
| Grain | Weyermann - Vienna Malt           | 2 kg (50%) | 81 %  | 8   |

### Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Premiant     | 30 g   | 40 min | 9.34 %     |
| Boil    | Brewers Gold | 30 g   | 20 min | 5.2 %      |
| Boil    | blues        | 30 g   | 10 min | 5.72 %     |