

## Pils

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **71.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.7 liter(s)**
- Total mash volume **51.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	12 kg (93%)	81 %	4
Grain	Carahell	0.2 kg (1.5%)	77 %	26
Grain	Weyermann - Carapils	0.382 kg (3%)	78 %	4
Grain	Strzegom Monachijski typ II	0.328 kg (2.5%)	79 %	22