

## Pils #9

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.4**
- 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 **411.3 liter(s)**
- Total mash volume **528.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	112.5 kg (95.7%)	81 %	4
Grain	Weyermann - Carapils	5 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	600 g	60 min	8.8 %
Aroma (end of boil)	Styrian Cardinal	600 g	5 min	8.8 %
Whirlpool	Styrian Cardinal	500 g	20 min	8.8 %