

Pils #9

- 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 % |