

## pils na EX2/20

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (84.4%)	80 %	4
Grain	Weyermann - Carapils	0.7 kg (15.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP 2/20	25 g	60 min	7.5 %
Whirlpool	EXP 2/20	75 g	20 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2007 Pilsen Lager	Lager	Liquid	1500 ml	Wyeast Labs