

## Pils(ner)

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.84 kg (38%)	80 %	5
Grain	Pilzneński	2.5 kg (51.7%)	81 %	4
Grain	Monachijski	0 kg	80 %	16
Grain	Weyermann - Carapils	0.5 kg (10.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	8.8 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	25 g	0 min	4 %