

# Pils wiedeński

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **8.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (50%)	79 %	10
Grain	Strzegom Monachijski typ I	4 kg (50%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	90 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	30 min	4.5 %
Aroma (end of boil)	Hallertau Blanc	20 g	0 min	11 %