

# Pilz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Soufflet	3 kg (75%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum szyszka	25 g	40 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
danstar lager	Lager	Slant	2000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	5 g	Boil	10 min
Water Agent	Woda demineralizowana	20000 g	Boil	180 min