

#08 PILSNER

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **8.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|---------|-----|
| Liquid Extract | Liquid Malt Extract - Pilsen | 1.7 kg (42.5%) | 75.58 % | 20 |
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| Grain | CaraHell (DE) | 0.4 kg (10%) | 73.42 % | 28 |
| Adjunct | Carapils (DE) | 0.2 kg (5%) | 75.58 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Saaz (CZ) | 50 g | 60 min | 4.3 % |
| Boil | Saaz (CZ) | 25 g | 30 min | 4.3 % |
| Boil | Saaz (CZ) | 15 g | 10 min | 4.3 % |
| Boil | Saaz (CZ) | 30 g | 1 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|--------|--------|------------|
| Bohemian Lager | Lager | Liquid | 300 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 7 g | Boil | 15 min |