

## #6 Jurli Pils

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 5.5 kg (98.2%) | 80 %  | 4   |
| Grain | zakwaszający         | 0.1 kg (1.8%)  | 80 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic)  | 80 g   | 70 min | 3.7 %      |
| Boil                | Hallertau Spalt Select | 5 g    | 70 min | 5.4 %      |
| Boil                | Saaz (Czech Republic)  | 20 g   | 20 min | 3.7 %      |
| Aroma (end of boil) | Saaz (Czech Republic)  | 20 g   | 1 min  | 2.5 %      |