

# BA Pilsner

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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	Pilzneński	5.33 kg (95.2%)	81 %	4
Grain	Weyermann - Carapils	0.27 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	66.67 g	60 min	4.16 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.16 %
Aroma (end of boil)	Saaz (Czech Republic)	33.33 g	5 min	4.16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	15.33 g	Fermentis