

## Classic Pils

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Grain	Viking Vienna Malt	0.5 kg (9.1%)	79 %	7
Grain	Strzegom Monachijski typ I	0.25 kg (4.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	50 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis