

# Green Pils

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.7**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87.7%)	81 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (1.8%)	79 %	22
Grain	Grodziski pszeniczny wędzony dębem	0.1 kg (1.8%)	80 %	3
Grain	Weyermann - Carapils	0.5 kg (8.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14 g	60 min	13 %
Boil	Chinook	11 g	30 min	13 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis s-23	Lager	Dry	11 g	---