

# Herkules

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.7**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (89.6%)	80 %	4
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6
Grain	Karmelowy Jasny 30EBC	0.6 kg (9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	15 g	60 min	12 %
Boil	Herkules	15 g	30 min	12 %
Boil	Herkules	20 g	10 min	12 %
Boil	Herkules	70 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	500 ml	Fermentum Mobile