

# Ho(a)ppy Pilsner

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (83.3%)	80 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (10.4%)	75 %	5
Grain	Strzegom Wiedeński	0.3 kg (6.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	5 g	60 min	4.5 %
Boil	Summit	5 g	60 min	17 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	35 g	5 min	4.5 %
Boil	Summit	5 g	30 min	17 %
Boil	Summit	40 g	5 min	17 %