

## Hoppy Pils v2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **72**
- SRM **3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

| Type  | Name                             | Amount      | Yield | EBC |
|-------|----------------------------------|-------------|-------|-----|
| Grain | Weyermann - Pilsner Malt Premium | 3 kg (100%) | 81 %  | 2.5 |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 25 g   | 30 min   | 10 %       |
| Whirlpool | Simcoe | 50 g   | 20 min   | 13.2 %     |
| Dry Hop   | Citra  | 50 g   | 2 day(s) | 12 %       |

### Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M76 Bavarian Lager | Lager | Dry  | 11 g   | Mangrove Jack's |