

Pils 1.7 Herkules II

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **6**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (75.2%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (3%) | 78 % | 4 |
| Grain | Acid Malt | 0.1 kg (1.5%) | 58.7 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ I | 1 kg (15%) | 79 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.15 kg (2.3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Herkules | 10 g | 70 min | 14 % |
| Boil | Herkules | 15 g | 30 min | 14 % |
| Boil | Herkules | 20 g | 10 min | 14 % |
| Boil | Herkules | 70 g | 0 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 125 ml | Fermentum Mobile |