

## Pils #1

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **95**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	55 min	13.5 %
Boil	Magnum	20 g	30 min	13.5 %
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %
Dry Hop	Saaz (Czech Republic)	30 g	7 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis