

PILS

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (81.8%)	82 %	4
Grain	Weyermann - Carapils	0.4 kg (7.3%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Biscuit Malt	0.1 kg (1.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iungga	22 g	60 min	10 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
czech pilsner	Lager	Dry	10 g	GOZDAWA
starter 1l				
czech pilsner	Lager	Dry	10 g	GOZDAWA