

## Pils

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- Gravity **11.9 BLG**
- ABV ---
- IBU **41**
- SRM **4.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.1 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 | Strzegom Pilzneński        | 4 kg (80%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 %  | 16  |
| Grain | Cara-Pils/Dextrine         | 0.5 kg (10%) | 72 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 15 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g   | 0 min  | 4.5 %      |
| Boil                | Iunga                 | 25 g   | 60 min | 11 %       |