

PILS

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-----------------|-------|-----|
| Grain | Pilzneński | 5.85 kg (91.8%) | 81 % | 4 |
| Grain | Monachijski | 0.52 kg (8.2%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 22 g | 60 min | 7.3 % |
| Boil | Marynka | 20 g | 30 min | 8 % |
| Boil | Saaz (Czech Republic) | 30 g | 0 min | 3.5 % |