

# Pils 2024/09

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **385.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **243 liter(s)**
- Total mash volume **324 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess LME - Pilsen Light	75 kg (92.6%)	78 %	4
Grain	Briess - Carapils Malt	6 kg (7.4%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	300 g	60 min	7.9 %
Boil	Lublin (Lubelski)	200 g	20 min	3.7 %
Boil	Saaz (Czech Republic)	400 g	10 min	3.7 %