

## PILS #21 10°

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **3.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **329 liter(s)**
- Total mash volume **423 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bohemian Floor Pilsner	86 kg (91.5%)	79 %	3.75
Grain	CaraHell	8 kg (8.5%)	74 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	430 g	60 min	17.2 %
Whirlpool	Lubelski	2000 g	15 min	2.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	4000 ml	White Labs

### Notes

- Zgłoszenie 10°P  
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