

## PILS #24

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **36**
- SRM **3.8**
- 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 **350 liter(s)**
- Total mash volume **450 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Fawcett	100 kg (100%)	80 %	6.25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	270 g	60 min	17.2 %
Aroma (end of boil)	Willamette	750 g	10 min	5 %
Whirlpool	Willamette	1750 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	15000 ml	Fermentis

### Notes

- Zgłoszenie 10.8°P  
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