

## Pils

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- Gravity **11.7 BLG**
- ABV ---
- IBU **38**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (97.6%)	85 %	4
Grain	Strzegom Monachijski typ II	0.1 kg (2.4%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.6 %
Whirlpool	lunga	30 g	1 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa lager	Lager	Slant	200 ml	Gozdawa