

## Pils

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6 kg (75%)	81 %	4
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Bestmalz Carmel Pils	0.5 kg (6.3%)	75 %	5
Grain	Carabody	0.5 kg (6.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Waimea	20 g	20 min	15.7 %
Aroma (end of boil)	Azacca	30 g	15 min	14 %
Boil	Citra	20 g	10 min	13.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-5	Ale	Dry	11.5 g	---