

## Pils

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **4.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (92.6%)	81 %	4
Grain	Carahell	0.4 kg (7.4%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	100 g	15 min	3 %
Boil	Perle	25 g	90 min	7.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	3 %