

## Pils #5

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.1**
- 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 **367.5 liter(s)**
- Total mash volume **472.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	100 kg (95.2%)	80 %	4
Grain	Caramel/Crystal Malt - 30L	5 kg (4.8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	500 g	40 min	4.5 %
Boil	Enigma (AUS)	200 g	60 min	17.2 %