

# Pils pod bukami

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **5.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.6 kg (26.7%)	80 %	5
Grain	Briess - Pilsen Malt	4 kg (66.7%)	80.5 %	2
Grain	Caramunich® typ I	0.4 kg (6.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Whirlpool	Puławski	50 g	15 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis