

# Pils Sladek HOP

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **6.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (54.1%)	80 %	4
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (32.4%)	--- %	30
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (13.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	40 g	60 min	6 %
Aroma (end of boil)	Sladek	40 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis