

## pils5

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **8.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	5 min	5.53 %
Boil	Saaz (Czech Republic)	43 g	5 min	2.99 %
Boil	hersbucker spat	25 g	5 min	2.3 %
Boil	Premiant	25 g	15 min	5.53 %
Boil	Saaz (Czech Republic)	25 g	15 min	2.99 %
Boil	hersbucker spat	25 g	15 min	2.3 %
Boil	Premiant	30 g	60 min	5.53 %
Boil	junga	15 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	200 ml	Wyeast Labs