

# Pilsik

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **4.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński                  | 1 kg (45.5%)  | 81 %  | 3.5 |
| Grain | Strzegom Monachijski typ I1 | 1 kg (45.5%)  | 79 %  | 15  |
| Grain | Zakwaszający                | 0.2 kg (9.1%) | 80 %  | 4.5 |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | żatecki | 25 g   | 50 min | 3.74 %     |
| Whirlpool | żatecki | 25 g   | 10 min | 3.74 %     |