

## pilsik

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **3.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (100%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	10 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	3.5 %