

Pilsner 1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **13.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **15 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 4.2 kg (80.8%) | 80 % | 26 |
| Grain | Strzegom Karmel 30 | 0.5 kg (9.6%) | 75 % | 30 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (9.6%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 7.7 % |
| Boil | Magnum | 7 g | 60 min | 13 % |
| Boil | Saaz (Czech Republic) | 37 g | 20 min | 4.4 % |
| Boil | Saaz (Czech Republic) | 17 g | 7 min | 4.4 % |