

## pilsner

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM ---
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                              | Amount      | Yield | EBC |
|-------|-----------------------------------|-------------|-------|-----|
| Grain | Liquid Extract (LME)<br>- Pilsner | 6 kg (100%) | 80 %  | --- |

### Hops

| Use for | Name    | Amount | Time | Alpha acid |
|---------|---------|--------|------|------------|
| Mash    | Marynka | 60 g   | ---  | 10 %       |

### Notes

- Ziarno 4.5 pilzneński ,Pale ale 1,5 kg  
Chmienie 30 g Marynka Magnum 30 g 30 min gotowanie  
aromat 100 g Sybila. Na Zimno Tradition 100 g  
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