

# Pilsner

- Gravity **12.4 BLG**
- ABV ---
- IBU **1**
- SRM ---
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **5 min**
- Evaporation rate **1 %/h**
- Boil size **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers Pilsner 86 Days	1.7 kg (50%)	--- %	---
Liquid Extract	Ekstrakt słodowy jasny	1.7 kg (50%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	5 g	5 min	4.5 %
Dry Hop	Saaz (Czech Republic)	3 g	10 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Dry	11.5 g	---