

Pilss Monachijski 2023

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **139.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78 liter(s)**
- Total mash volume **104 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Organic Pilsen Malt | 23 kg (88.5%) | 80.5 % | 4 |
| Grain | Munich Malt | 3 kg (11.5%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Marynka | 50 g | 60 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 100 g | 10 min | 4.2 % |
| Boil | Sladek | 100 g | 10 min | 6.6 % |