

Pilsssss

- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **5.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (76.1%) | 81 % | 3 |
| Grain | Strzegom Karmel 30 | 0.3 kg (6.5%) | 75 % | 30 |
| Grain | Strzegom Wiedeński | 0.5 kg (10.9%) | 79 % | 10 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (6.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 90 min | 5 % |
| Boil | Sladek | 25 g | 90 min | 5.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 5 % |
| Boil | Sladek | 25 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |