

# Pilzner

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **68.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **84.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	14 kg (93.3%)	90 %	4
Grain	Monachijski	1 kg (6.7%)	90 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	70 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	70 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	70 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lagerowe	Lager	Slant	500 ml	---