

# Triskel PILs

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- Gravity **12.5 BLG**
- ABV ---
- IBU **60**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 5 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil                | Triskel | 30 g   | 60 min    | 7.6 %      |
| Boil                | Triskel | 40 g   | 30 min    | 7.6 %      |
| Aroma (end of boil) | Triskel | 30 g   | 10 min    | 7.6 %      |
| Dry Hop             | Cascade | 100 g  | 10 day(s) | 6 %        |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 30 ml  | Fermentum Mobile |