

Pilsner

- Gravity **11.2 BLG**
- ABV ---
- IBU **26**
- SRM **3.4**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.1 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Slant	100 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól	5 g	Boil	60 min