

PilSS

- Gravity **12.1 BLG**
- ABV ---
- IBU **20**
- SRM **3.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **3000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **3000 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **3120.9 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **2132 liter(s)**
- Total mash volume **2665 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	533 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	3750 g	90 min	6 %
Boil	Lublin (Lubelski)	6 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
W 34 70	Lager	Slant	3000 ml	---