

Pilss Monachijski 2023

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **139.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78 liter(s)**
- Total mash volume **104 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Organic Pilsen Malt	23 kg (88.5%)	80.5 %	4
Grain	Munich Malt	3 kg (11.5%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Marynka	50 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	100 g	10 min	4.2 %
Boil	Sladek	100 g	10 min	6.6 %