Pilzner

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(80.4%)*	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg *(14.3%)*	79 %	22
Grain	Acid Malt	0.1 kg *(1.8%)*	58.7 %	6
Grain	Weyermann - Carapils	0.2 kg *(3.6%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	4.5 %
Boil	zatecki saaz	40 g	10 min	2.74 %
Whirlpool	zatecki saaz	30 g	10 min	2.74 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	1500 ml	White Labs