Triskel PIls

- 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 Pilzneński	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