

## Lupils

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **3.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (92.1%) | 81 %  | 4   |
| Grain | Weyermann - Carapils              | 0.3 kg (7.9%)  | 78 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Magnum                | 10 g   | 40 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 50 g   | 10 min | 4.5 %      |

### Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Lutra Kweik | Ale  | Liquid | 100 ml | Omega      |