

#21 Pils

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (63.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.2%) | 79 % | 16 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (9.1%) | 78 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (9.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |
| Aroma (end of boil) | Oktawia | 30 g | 15 min | 7.1 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-23 | Ale | Dry | 11 g | Fermentis |