

# Hoppy Pils

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2.75 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | lunga                 | 15 g   | 60 min   | 10 %       |
| Boil    | Saaz (Czech Republic) | 25 g   | 20 min   | 4 %        |
| Boil    | Saaz (Czech Republic) | 25 g   | 0 min    | 4 %        |
| Dry Hop | Mosaic                | 35 g   | 2 day(s) | 10 %       |
| Dry Hop | Sabro                 | 35 g   | 2 day(s) | 10 %       |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 20 g   | Fermentis  |