

## Hoppy Pils v2

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **72**
- SRM **3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt Premium	3 kg (100%)	81 %	2.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	10 %
Whirlpool	Simcoe	50 g	20 min	13.2 %
Dry Hop	Citra	50 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M76 Bavarian Lager	Lager	Dry	11 g	Mangrove Jack's