

## Pils #10

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **2.8**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **316.8 liter(s)**
- Total mash volume **407.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	87.5 kg (96.7%)	81 %	4
Grain	Weyermann - Carapils	3 kg (3.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	150 g	60 min	11 %
Aroma (end of boil)	lunga	500 g	10 min	11 %
Whirlpool	lunga	2000 g	10 min	11 %