

## Pils #12

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.2**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **385 liter(s)**
- Total mash volume **495 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	105 kg (95.5%)	81 %	4
Grain	Weyermann - Carapils	5 kg (4.5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	300 g	60 min	10 %
Aroma (end of boil)	Mandarina Bavaria	500 g	5 min	10 %
Whirlpool	Mandarina Bavaria	500 g	15 min	10 %
Whirlpool	Huell Melon	750 g	15 min	8.9 %