

PILS #13

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.6**
- 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 **420 liter(s)**
- Total mash volume **540 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 115 kg (95.8%) | 81 % | 3.5 |
| Grain | Carahell | 5 kg (4.2%) | 74 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------------|--------|--------|------------|
| Boil | Magnat | 470 g | 60 min | 14 % |
| Whirlpool | Saaz (Czech Republic) | 3000 g | 15 min | 2.5 % |