

## Pils

- Gravity **12.4 BLG**
- ABV ---
- IBU **43**
- SRM **4.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (89.3%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.9%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	0 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	---