

PILS #16

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **52**
- SRM **3.4**
- 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 **336.9 liter(s)**
- Total mash volume **433.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Bohemian Floor Pilsner Weyermann | 90 kg (93.5%) | 79 % | 3.75 |
| Grain | CaraHell | 6.25 kg (6.5%) | 74 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnat | 200 g | 60 min | 15.6 % |
| Whirlpool | Vital | 2500 g | 15 min | 13.5 % |