

## Pils

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.9**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **17.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.75 kg (84.6%)	81 %	4
Grain	Strzegom Wiedeński	0.5 kg (15.4%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	75 min	7.2 %
Boil	Lublin (Lubelski)	10 g	75 min	2.8 %
Boil	Saaz (Czech Republic)	20 g	20 min	3 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	0 min	3 %