

# PILS

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.85 kg (91.8%)	81 %	4
Grain	Monachijski	0.52 kg (8.2%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	7.3 %
Boil	Marynka	20 g	30 min	8 %
Boil	Saaz (Czech Republic)	30 g	0 min	3.5 %