

Pils 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **5.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (80%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (10%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 16 |