

Pils 2024/09

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **385.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **243 liter(s)**
- Total mash volume **324 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Briess LME - Pilsen Light | 75 kg (92.6%) | 78 % | 4 |
| Grain | Briess - Carapils Malt | 6 kg (7.4%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 300 g | 60 min | 7.9 % |
| Boil | Lublin (Lubelski) | 200 g | 20 min | 3.7 % |
| Boil | Saaz (Czech Republic) | 400 g | 10 min | 3.7 % |