

## Pils

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **4.7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	10 min	4.5 %