

# PILS #22 10°

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **40**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **628.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **336 liter(s)**
- Total mash volume **432 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bohemian Floor Pilsner Weyermann	89 kg (92.7%)	79 %	3.75
Grain	CaraHell	7 kg (7.3%)	74 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	410 g	60 min	17.2 %
Whirlpool	Styrian Golding	2000 g	15 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	15000 ml	White Labs

## Notes

- Zgłoszenie 10,2°P  
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