

## Pils

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **4.4**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **64.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (76.6%)	81 %	4
Grain	Monachijski	2 kg (17%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (4.3%)	78 %	4
Grain	zakwaszający	0.25 kg (2.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	100 g	---	11 %