

Pils

- Gravity **11 BLG**
- ABV ---
- IBU ---
- SRM **7.2**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Cara Blonde - Castle Malting	0.5 kg (12.5%)	78 %	20