

## pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **8 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (50%)	81 %	4
Grain	Weyermann - Vienna Malt	2 kg (50%)	81 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	40 min	9.34 %
Boil	Brewers Gold	30 g	20 min	5.2 %
Boil	blues	30 g	10 min	5.72 %