

## Pils

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **7**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4.5 kg (96.8%) | 80.5 % | 4   |
| Grain | Crystal malt           | 0.15 kg (3.2%) | --- %  | 340 |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 60 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Northern Brewer       | 50 g   | 5 min  | 9 %        |