

# Pils pod bukami

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **5.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Słód Wędzony Steinbach | 1.6 kg (26.7%) | 80 %   | 5   |
| Grain | Briess - Pilsen Malt   | 4 kg (66.7%)   | 80.5 % | 2   |
| Grain | Caramunich® typ I      | 0.4 kg (6.7%)  | 73 %   | 80  |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Marynka  | 35 g   | 60 min | 8.8 %      |
| Whirlpool | Puławski | 50 g   | 15 min | 6.1 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | Fermentis  |