

# Pilsik

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Weyermann - Pilsner Malt	3.4 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	90 min	2.9 %
Boil	Junga	10 g	90 min	11 %
Boil	Junga	10 g	60 min	11 %
Boil	Saaz (Czech Republic)	10 g	45 min	2.9 %
Boil	Saaz (Czech Republic)	5 g	30 min	2.9 %
Boil	Saaz (Czech Republic)	5 g	15 min	2.9 %
Boil	Saaz (Czech Republic)	5 g	10 min	2.9 %
Boil	Saaz (Czech Republic)	5 g	5 min	2.9 %
Boil	Saaz (Czech Republic)	5 g	1 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis