

# Pilsner nad Beskidzką

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **6.1**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.3%)	82 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.3%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	75 g	60 min	4.5 %
Dry Hop	Saaz (Czech Republic)	25 g	7 day(s)	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	10 g	Boil	10 min