

# pilsner toffee

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **3.6**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (68.6%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	1 kg (19.6%)	75 %	3
Grain	Pilzneński	0.6 kg (11.8%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	60 g	60 min	5 %
Boil	Saaz (Czech Republic)	30 g	20 min	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
Flavor	french oak	40 g	Primary	7 day(s)